ALTO SHAAM® HALO HEAT®

ecosmart™

LOW TEMPERATURE COOKING AND HOLDING GUIDELINES

Manually Operated Ovens




ALTO SHAAM® HALO HEAT®

LOW TEMPERATURE COOKING AND HOLDING OVENS
GENERAL INDEX

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ALTO SHAAM®
HALO HEAT®

LOW TEMPERATURE COOKING INTRODUCTION

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Welcome to the cost saving convenience of Low Temperature Cooking.

In 1968, Alto-Shaam invented the first automatic, commercial cook and hold oven featuring the principle of Halo Heat. The heating method provided by Halo Heat low temperature cooking and holding ovens consists of an electric thermal cable that encircles the entire cooking and holding chamber. This creates a gentle blanket or HALO of radiant heat — surrounding food with a consistent and uniform temperature with no air movement inside the oven compartment. This gentle heating concept cooks at low temperatures and at a high level of humidity to preserve product moisture, flavor, and nutrition. Halo Heat ovens are designed to convert automatically from a cooking temperature to a holding temperature where the product can remain until it is ready to be served.

Halo Heat is an entirely different system of cooking. Utilizing this uniform heat source, Halo Heat dramatically reduces meat shrinkage; provides natural enzyme (aging) action for more tender, flavorful meat; and preserves natural juices along with nutritional values in all foods. Halo Heat cooking reduces energy cost, cuts back on labor and handling and solves kitchen space problems. There is no mechanical ventilation or oven hood necessary in most areas so the ovens can be moved wherever they are needed.

Read this booklet carefully. Halo Heat is a cooking system that requires minimal care once you have learned the basic principles. For best results with many products, we recommend you start your cooking cycle the evening before — for serving the next day. In many areas, off-peak power rates are also lower at night.

If anything you cook in a Halo Heat low temperature cooking and holding oven doesn't meet your highest standards of quality, please contact one of our food service professionals for help. Usually, only a minor change in procedure is required.

LOW TEMPERATURE COOKING INTRODUCTION

LOW TEMPERATURE COOKING FACTS

MEAT AND NUTRITION

Meat plays a significant role in the diet; therefore, one of the primary goals in food preparation is proper nutrition. Meat is one of the best sources of protein; is a rich source of B vitamins such as thiamine, riboflavin, and niacin; and includes fats, carbohydrates, minerals, pigments, enzymes and water.

All of these elements are affected by cooking, but over-heating destroys many of them. Low temperature Halo Heat cooking helps preserve unstable, heat-sensitive vitamins and nutrients. A report on the Nutrient Analysis of Roast Beef, conducted by the University of Wisconsin-Stout in July 1971, concluded, "…it is apparent that Alto-Shaam cooking method results in lower moisture losses. Even after a 24 hour holding period, the Alto-Shaam product is nutritionally equal to, and possibly better than beef roast cooked in a conventional oven and removed immediately after cooking."

Fat contributes greatly to the flavor of meat. During the cooking process, fat not only melts, but also changes chemically. With low temperature cooking there is less chemical change and less fat melt resulting in a more flavorful finished product.

The enzymes found in meat break down the tissues and act as natural tenderizing agents. A premium price is paid for aged meats where this enzyme action has already started, however; enzymes are destroyed by high temperatures. Low temperature cooking does not destroy these enzymes and, particularly in the hold cycle, creates this natural chemical action to tenderize or age the meat right in the oven. For this reason, it is important to use fresh beef and it is essential to allow the product to remain in the hold cycle for at least the minimum amount of time suggested in the individual procedures. The longer meat is left in the hold cycle the more tender it becomes, making the purchase of more expensive, aged meat unnecessary.

Meat is seventy to seventy-five percent water. High temperatures cause this water to evaporate during cooking resulting in loss of product moisture. Cooking at low temperatures in a Halo Heat oven retains the maximum amount of water content resulting in a juicier finished product and an extended holding life.

Along with better nutrition, a more tender finished product, less shrinkage and higher moisture content, meat will not require the addition of as much salt as needed with conventional cooking methods. Natural flavors are preserved. This is a significant factor in today's health conscious diets.

LOW TEMPERATURE COOKING FACTS

SHRINKAGE CONTROL AND COOKING TIME

THERE ARE TWO MAJOR FACTORS CONTROLLING MEAT SHRINKAGE OR COOKING LOSSES.

1. **Temperature at which meat is cooked:**
   The higher the temperature at which meat is cooked the more shrinkage will result. Over-cooked meat also results in higher losses. Higher temperatures and over-cooking draws moisture to the surface and this moisture evaporates or drips out of the meat.
2. **Internal temperature of the meat:**
   Like over-cooking, as meat is brought to a higher internal temperature shrinkage is increased. For these two reasons, it is suggested most cuts of red meat be cooked at 250°F (121°C) and that all cooking be based on internal product temperature. The use of a thermometer is encouraged.

THERE ARE FOUR MAJOR FACTORS INVOLVED IN DETERMINING COOKING TIMES FOR MEAT:

1. **The degree of aging on the meat:**
   Aged meat will cook faster, shrink more, and has a much shorter holding life than fresh meat.
2. **Internal temperature before cooking:**
   Meat should be placed in a preheated oven directly from a refrigerated temperature of 38° to 40°F (3° to 4°C). Meat cooked from a frozen state will require approximately one and one-half to two times the normal cooking time. In addition, freezing ruptures tissue cells creating additional moisture loss during the cooking process and will result in more shrinkage.
3. **Desired degree of doneness:**
   The higher the degree of internal temperature required, the longer the necessary cooking time. Cooking times in this guideline are based on the most popular internal product temperatures.
4. **Quantity and quality of product.**

TO CALCULATE MEAT SHRINKAGE

STARTING WEIGHT (Weight of Raw Product)
-***MINUS:*** ENDING WEIGHT (Weight of Cooked Product)
EQUALS: AMOUNT OF SHRINKAGE

AMOUNT OF SHRINKAGE (Total Weight Lost in Cooking)
÷ ***DIVIDED BY:*** STARTING WEIGHT (Weight of Raw Product)
EQUALS: PERCENT OF SHRINKAGE

EXAMPLE:			
	Raw Beef Roast:	100 lb	(45 kg)
	Cooked Beef Roast:	-95 lb	(-43 kg)
= AMOUNT OF SHRINKAGE:		5.0 lb	(2 kg)

SHRINKAGE ***DIVIDED BY*** STARTING WEIGHT:

$100 \overline{)\,5.0}$ = 0.05 = **5%**

$45 \overline{)\,2.0}$ = 0.05 = **5%**

EQUALS: **PERCENT OF SHRINKAGE**

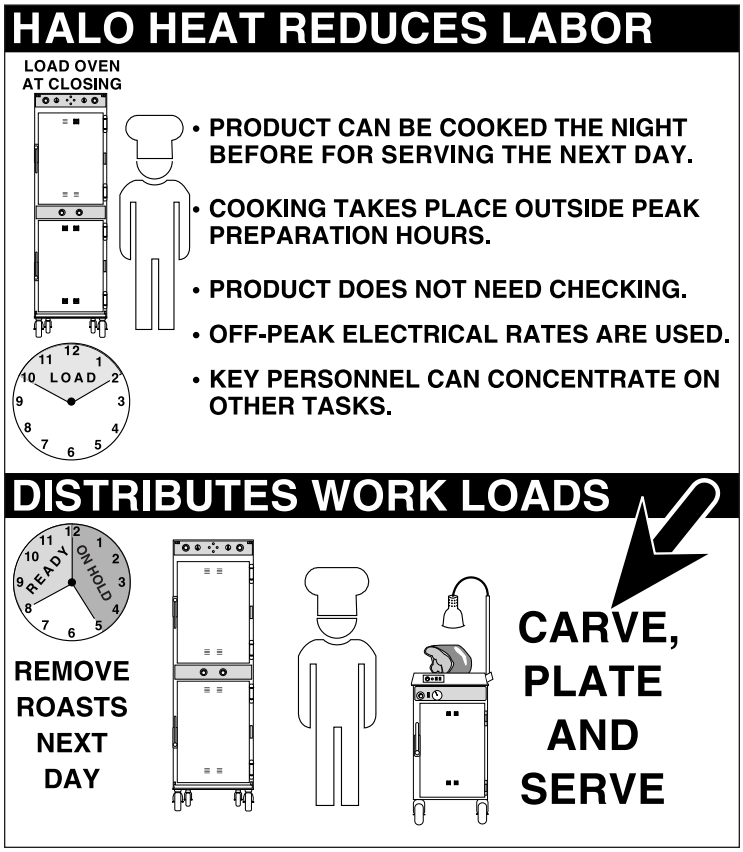
PREVENTING BACTERIA GROWTH

The surface of raw meat may become contaminated in processing, handling by the butcher or chef, or by other means. Food contamination can also be caused by unsanitary personal hygiene and work habits, unclean slicers, knives, and probes, or by faulty operational procedures. It is important, therefore, that sanitary procedures be followed at all times during food preparation and handling. This is your main protection in guarding against food contamination. For additional information see the ***Cleaning and Maintenance*** section of this manual.

LOW TEMPERATURE COOKING INTRODUCTION

LABOR AND EQUIPMENT COST REDUCTION

Halo Heat ovens are easy to operate and maintain. After the raw product is placed in the oven and the controls are set, there is no need to check, stir, or adjust the time or the temperature. Minimal time is spent attending the product during cooking. This advantage, combined with the automatic conversion to the hold cycle, frees key personnel to concentrate on other tasks including final product and presentation.



When cooking in a Halo Heat oven at a temperature of 250°F (121°C), outside venting and expensive exhaust hoods are not necessary in most areas. Kitchens remain cooler, lowering energy costs by reducing the exchange of heated air. Because the ovens do not need outside venting, they can be put almost anywhere — in the corner of the kitchen, on a buffet line, or in a banquet room. The ovens can also be built into a counter or to save space, can be stacked in combination with another Halo Heat oven or holding cabinet of the same or similar dimensions.

Cooking at low temperatures also reduces cleaning time. Most food does not normally carbonize or burn on the interior of the oven.

ALTO-SHAAM HALO HEAT

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500-TH SERIES
SINGLE COMPARTMENT
40 lb (18 kg) Capacity
Stackable Design

750-TH SERIES
SINGLE COMPARTMENT
100 lb (45 kg) Capacity
Stackable Design

1000-TH SERIES
SINGLE COMPARTMENT
120 lb (54 kg) Capacity
Stackable Design

1000-TH SERIES
DOUBLE COMPARTMENT
120 lb (54 kg) Capacity
Per Compartment

MANUAL COOK & HOLD OVEN — OPTIONS & ACCESSORIES

DESCRIPTION	1000-TH-I	1000-TH-II	1000-TH-II SPLIT	750-TH-II	500-TH-II
BUMPER FULL PERIMETER	5005103	5005103	5005103	5004861	5006782
CARVING HOLDER PRIME RIB	HL-2635	HL-2635	HL-2635	HL-2635	HL-2635
STEAMSHIP OR CAFETERIA ROUND WITH ATTACHED PAN	4459	4459	4459	4459	—
CASTERS, STEM					
2 RIGID, 2 SWIVEL W/BRAKE 5" DIA:	—	5004862	5004862	5004862	5004862
RIGID (EACH) 3-1/2" DIA:	CS-25674	—	—	—	—
SWIVEL W/BRAKE (EACH) 3-1/2" DIA:	CS-25675	—	—	—	—
DOOR LOCK with KEY EACH HANDLE	LK-22567	LK-22567	LK-22567	LK-22567	LK-22567
DRIP PAN WITH DRAIN	14824	14824	14824	14831	14813
LEGS, 6" (ONE SET OF 4) FLANGED	5004863	5004863	5004863	5004863	5004863
PAN GRID, WIRE 18" X 26" PAN INSERT	PN-2115	PN-2115	PN-2115	PN-2115	—
SECURITY PANEL CONTROL COVER					
•INCLUDES PANEL KEY LOCK	5005776	5005776	5005776	5004750	5006787
SHELF STAINLESS STEEL FLAT WIRE	SH-2325	SH-2325	SH-2325	SH-2324	SH-2326
STAINLESS STEEL RIB RACK	SH-2773	SH-2773	SH-2773	SH-2743	—
STACKING HARDWARE	—	—	5004864	5004864	5004864
1000-TH-II SPLIT **WITH** 1000-S 750-TH-II **WITH** 750-TH-II, 767-SK OR 750-S 500-TH-II **WITH** 500-TH-II OR 500-S					

SMOKER OPTIONS AND ACCESSORIES DESCRIPTION		MANUAL 767-SK	MANUAL 1767-SK
BUMPER FULL PERIMETER		5004861	5004861
CARVING HOLDER PRIME RIB		HL-2635	HL-2635
		4459	4459
CASTERS, 5" (ONE SET OF 4) 2 RIGID, 2 SWIVEL W/BRAKE		5004862	INCLUDED
DOOR LOCK WITH KEY EACH HANDLE		LK-2763	LK-2763
DRIP PAN WITH DRAIN		14831	14831
LEGS, 6" (ONE SET OF 4) FLANGED		5004863	5004863
PAN GRID, WIRE 18" X 26" PAN INSERT		PN-2115	PN-2115
SECURITY PANEL CONTROL COVER INCLUDES PANEL KEY LOCK		5004750	5004750
SHELVES STAINLESS STEEL FLAT WIRE		SH-2324	SH-2324
STAINLESS STEEL RIB RACK		SH-2743	SH-2743
STACKING HARDWARE 767-SK **OVER** 767-SK, 750-TH-II, OR 750-S		5004864	—
WOOD CHIPS (20 lb BULK PACK)	**Apple**	WC-22543	WC-22543
THE TOTAL WEIGHT OF WOOD CHIP BULK PACKS MAY VARY DUE TO HIGH MOISTURE CONTENT WHEN PACKAGED.	**Cherry**	WC-22541	WC-22541
	Hickory	WC-2829	WC-2829
	Sugar Maple	WC-22545	WC-22545

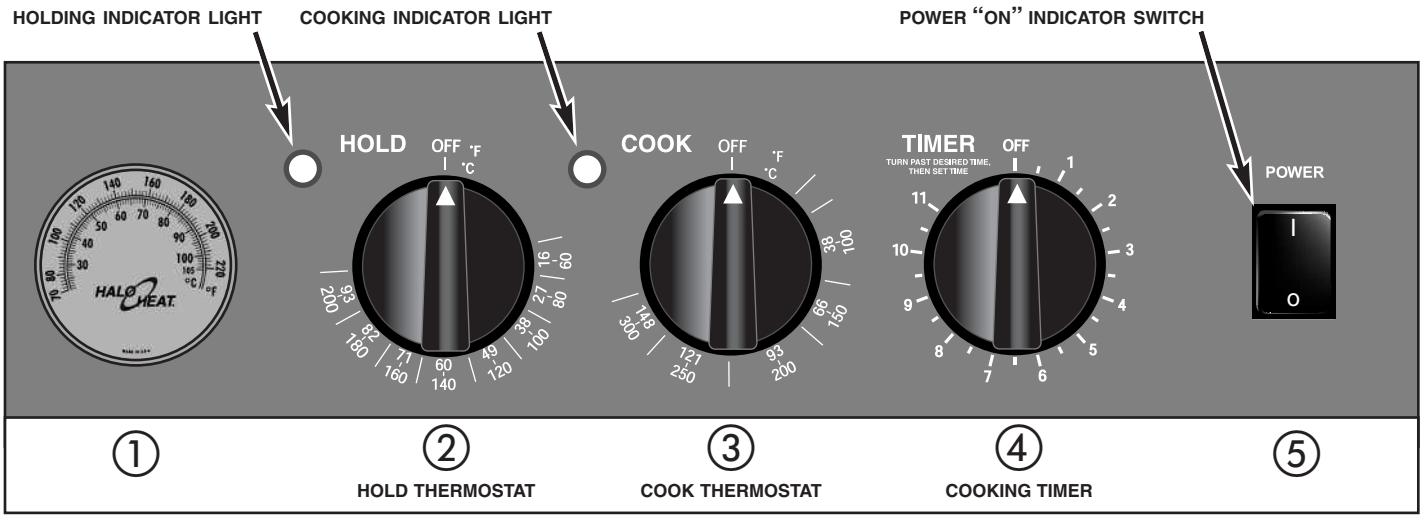
OVEN CHARACTERISTICS

The oven is equipped with a special, low-heat-density, heating cable. Through the **Halo Heat**® concept, the heating cable is mounted against the walls of the cooking and holding compartment to provide an evenly applied heat source, controlled by an oven sensor. The design and operational characteristics of the unit eliminates the need for a moisture pan or a heat circulating fan. Through even heat application, the food product is cooked evenly and provides the ability to hold foods for longer periods of time.

START-UP

1. ***Before operating the oven,*** clean both the interior and exterior of the unit with a damp cloth and any good commercial detergent at the recommended strength. Rinse surfaces by wiping with a sponge and clean warm water to remove all detergent residue. Wipe dry with a clean cloth or air dry.
2. ***Wipe door gaskets*** and control panel dry with a soft cloth.
3. ***Clean and install*** the oven side racks, oven shelves, and external drip tray. Shelves are installed with curved edge toward the back of the oven. Insert the drip pan on the interior bottom surface of the oven.
4. ***Before operating*** the unit with product, become familiar with the operation of the controls. Read the following "Control Description" and "Operation" section of this cooking guide and begin by operating the various control functions.

OVEN COMPARTMENT CONTROL PANEL IDENTIFICATION



1. Press oven POWER SWITCH ❺ **"ON."**

- POWER **"ON"** INDICATOR SWITCH will illuminate and will remain lit as long as the power switch is in the **"ON"** position.

2. Set **"HOLD"** thermostat ❷ to required holding temperature.

- HOLDING INDICATOR LIGHT will illuminate as the holding thermostat calls for heat. This process will continue as long as the Power Switch is in the **"ON"** position and holding thermostat is activated.

3. Set **"COOK"** thermostat ❸ to required cooking temperature.

4. Activate the **"COOK"** thermostat to preheat the oven by turning the **"COOKING"** timer ❹ clockwise.

- COOKING INDICATOR LIGHT and the HOLDING INDICATOR LIGHT will alternately illuminate as each thermostat calls for heat. This process will continue until the cooking timer cycles or is turned to the **"OFF"** position.

TEMPERATURE GAUGE ❶ will indicate the air temperature inside the oven compartment.

OPERATION

COOKING and HOLDING PROCEDURES — MANUAL OVENS

1. PREPARE OVEN FOR COOKING

A. Insert and adjust the required number of shelves inside the cooking compartment. Place the curved edge of the shelf toward the back of the oven.

B. Adjust the inside door vents as indicated in the individual cooking procedure selected.

C. Insert drip pan directly on the bottom surface of the oven compartment.

2. PREHEAT OVEN

A. Press power switch ❺ **"ON."**

B. Set the HOLD thermostat ❷ to the required holding temperature.

C. Set the COOK thermostat ❸ to the required cooking temperature.

D. Turn the timer knob ❹ clockwise to activate the COOK thermostat.

E. Allow oven to preheat for 45 minutes.

3. PREPARE PRODUCT FOR COOKING

A. Refer to individual cooking instructions.

4. LOAD PRODUCT ON SHELVES

A. Refer to individual cooking instructions. **DO NOT** overload the oven.

B. Most meat products are cooked directly on wire shelves. For many products, the use of pans is not recommended.

5. CLOSE DOOR

A. Keep door closed during the cooking cycle

6. RESET COOKING TIMER FOR CORRECT NUMBER OF HOURS.

A. To set time, turn the timer knob ❹ past the required number of hours then immediately bring it back to the correct setting.

B. Refer to individual cooking instructions for length of time necessary to cook.

C. When timer cycles to the **"OFF"** position, the temperature automatically lowers to the selected HOLD temperature.

D. The product will continue to cook as the oven temperature lowers to the selected holding temperature and must remain in the oven, at the selected HOLD temperature, for the minimum number of hours indicated in the individual cooking instructions.

7. OVERNIGHT COOK AND HOLD

A. For maximum product tenderizing and to reduce labor during peak preparation hours, overnight cook and hold is highly recommended for many products. Refer to individual cooking instructions.

CONTINUED

8. DETERMINING IF PRODUCT IS SUFFICIENTLY COOKED

A. Allow COOK timer to cycle to the **"OFF"** position.

B. Before opening the oven door, leave the product in the HOLD cycle for a minimum of one hour. This time period will allow the oven temperature to decrease from the COOK setting to the selected HOLD temperature. During this one hour period, the product will continue to cook.

C. Insert a thermometer into the center of the product to determine if the correct internal temperature has been reached.

RED MEAT:

RARE: 130° to 135°F (54° to 57°C)

MEDIUM: 140° to 145°F (60° to 63°C)

WELL: 155° to 160°F (66° to 71°C)

D. When following the procedures in the individual product cooking instructions, additional cooking time should not be necessary. If, however, the required internal product temperature has not been reached after the product has remained in the HOLD cycle for the one hour minimum time period, additional cooking time may be added. Use the same COOK temperature set for the original cooking cycle until the correct internal temperature has been reached.

In the United States, FDA food code requires products such as red meat to remain in "HOLD" for a specified time period. This holding time requirement is based on the internal product temperature desired for the finished product and includes the one hour time period while the oven decreases from the cooking temperature to the holding temperature and the product continues to cook.

INTERNAL PRODUCT TEMPERATURE	TIME* IN HOLD CYCLE REQUIRED BY FOOD CODE
130°F (54°C)	1 HOUR, 52 MINUTES
131°F (55°C)	1 HOUR, 29 MINUTES
133°F (56°C)	56 MINUTES
135°F (57°C)	36 MINUTES
136°F (58°C)	28 MINUTES
138°F (59°C)	18 MINUTES
140°F (60°C)	12 MINUTES
142°F (61°C)	8 MINUTES
144°F (62°C)	5 MINUTES
145°F (63°C)	4 MINUTES
147°F (64°C)	2 MINUTES, 14 SECONDS
149°F (65°C)	1 MINUTES, 25 SECONDS
151°F (66°C)	54 SECONDS
153°F (67°C)	34 SECONDS
155°F (68°C)	22 SECONDS
157°F (69°C)	14 SECONDS
158°F (70°C)	0 SECONDS
*HOLDING TIME MAY INCLUDE POST-OVEN HEAT RISE	

COOKING and HOLDING PROCEDURES — MANUAL OVENS

9. REHEATING

A. Any over production must be removed from the oven, wrapped, rapidly chilled, and refrigerated.

B. Product can be removed from refrigerator, returned to the oven, and reheated the next day.

C. Products must be reheated at a temperature range of 250° to 275°F (121° to 135°C). Refer to individual cooking instructions for the correct thermostat setting for the product being reheated.

D. Length of time necessary to reheat a product depends on the type of product and the quantity to be reheated. Time should be based on internal product temperature. Use a pocket thermometer to determine the internal product temperature of the reheated product.

> United Sates food code requirements indicate cooked foods that have been cooled, followed by reheating for hot food holding, must be reheated to 165°F (74°C). The temperature of 165°F (74°C) must be maintained for a period 15 seconds.

Always follow federal and local health (hygiene) codes for the time and internal temperature required for reheating products.

10. CARE AND CLEANING

A. Clean interior oven cavity, wire shelves, and drip pan daily, at the end of each cook and hold cycle.

B. Refer to Care and Cleaning instructions in Section 3.

CHEF OPERATING TIPS

1. For cooking specific products, refer to individual cook and hold instructions.
2. To set time, turn the timer knob past the required number of hours, then immediately bring it back to the correct setting.
3. When cooking at 250°F (121°C), it takes approximately one hour for the cooking temperature to decrease to the selected holding temperature. During this one hour time period, the product will continue to cook.
4. The cooking times in this guide are based on meat taken directly from a refrigerated temperature of 38° to 40°F (3.3° to 4.4°C), and placed in a preheated oven. Adjustments must be made for cooking products at other than refrigerated temperatures.
5. It is recommended the oven door remain closed during the cooking cycle. Opening the door will only increase the length of time necessary to cook the product.
6. Puncturing an item with any sharp instrument may introduce bacteria inside the product. Avoid using a fork to handle products, and always use standard sanitary methods when handling any food item.
7. Use a thermometer to check the internal temperature of a product. Be certain to sanitize the thermometer before each use.
8. Aged meat will cook faster, shrink more, and cannot be held as long as fresh meat. Because of the tenderizing capabilities of the oven, aged meat or tenderizing agents such as M.S.G. are not necessary, and are not recommended.
9. When cooking full loads, never cook below the second shelf spacing from the bottom of the oven compartment.
10. Fully clean the oven interior, drip pan, shelves, and side racks on a daily basis.
11. Since there is no air movement inside the Halo Heat® low temperature cooking and holding oven, condensation will form on the inside of the door during operation and may leak out of the oven door vents. This is a normal operating condition, however; any condensation spilling on the floor should be periodically wiped as a safety precaution. There is an External Drip Tray included as standard with most ovens.
12. Drip pan overflow is a condition caused by cooking some cuts of beef to an internal temperature in excess of 130°F (54°C). The External Drip Tray will help alleviate some of this overflow problem. There is also an extra large drip pan available as an option for the 1000-TH series ovens.
13. Overflow may also be caused by overloading the oven compartment. **DO NOT OVERLOAD THE OVEN**. Follow the recommended load capacities listed in each individual procedure.
14. For best results, many products should be cooked on an overnight cook-and-hold basis. Consult individual procedures for this recommendation.

NEED SOME HELP?

The Alto-Shaam staff includes corporate executive chefs who welcome questions. You are invited to contact anyone on our staff by phone (**800.558.8744**) or e-mail through the Contact Us section of our web site (**www.alto-shaam.com**) for help with any cook and hold procedure.

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES

It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

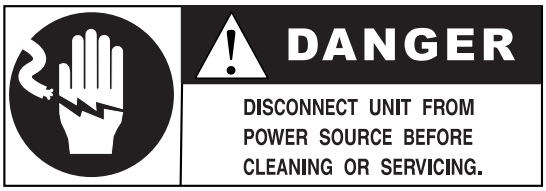
CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

CONTINUED

The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. There is an important relationship between cleanliness and food flavor and aroma. Good equipment that is kept clean works better and lasts longer.

Under normal circumstances, this oven should provide you with long and trouble-free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble-free operation of this oven.



1. CLEAN DAILY

Disconnect the oven from the power source. Remove all detachable items such as wire shelves, side racks, and drip pans. Clean these items separately. Clean the interior metal surfaces of the oven with a damp, clean cloth and any good commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse carefully to remove all residue and wipe dry.

NOTE: Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel. Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

2. CLEAN THE EXTERIOR OF THE CABINET WITH A STAINLESS STEEL POLISH.

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

3. CHECK OVERALL CONDITION OF THE OVEN ONCE A MONTH.

Check the oven once a month for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

4. CHECK THE COOLING FAN IN THE OVEN CONTROL AREA.

While the oven is warm, check that the cooling fan in the oven control area is functioning. The fan is located on the back of the unit, toward the top.

COOKING GUIDELINES

COOKING GUIDELINE INDEX

OVEN PREHEAT INSTRUCTIONS

BEFORE COOKING PRODUCT:

1. Turn power switch "**ON**."
2. Set the HOLD thermostat to the required holding temperature.
3. Set the COOK thermostat to the required cooking temperature.
4. Turn the timer knob clockwise to activate the COOK thermostat.
5. Allow oven to preheat until the COOK Indicator Light goes out.

BEEF BRISKET

PRODUCT SPECIFICATIONS and PREPARATION

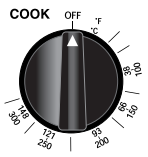
PREHEAT THE OVEN **Beef Brisket, Fresh: 9 to 13 lb (4 to 6 kg)**

Season brisket and wrap individually in clear plastic wrap for cooking. Place wrapped brisket directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

20 minutes per pound for the first roast (44 minutes per kilogram)
plus
add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
6 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165°F (73°C)

OVERNIGHT COOK & HOLD

Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	2	3
ITEMS PER SHELF	1 roast	3 to 4 roasts	2 to 3 roasts
APPROXIMATE MAXIMUM CAPACITY	3 roasts up to 40 lb (18 kg)	6 to 8 roasts up to 100 lb (45 kg)	6 to 9 roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

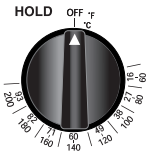
COOKING GUIDELINES
BEEF SHORT RIBS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Short Ribs: 10 to 12 oz. pieces**

Season as desired. Place ribs side-by-side in pans.
For an overnight cook and hold, cover pans loosely with clear plastic wrap to retain additional product moisture.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

3 hours for the first pan
plus
add 30 minutes for each additional pan.

MINIMUM HOLDING TIME REQUIRED

6 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

18 hours

FINAL INTERNAL PRODUCT TEMPERATURE

170° to 190°F (77° to 88°C)

OVERNIGHT COOK & HOLD

MUST do an overnight cook and hold.

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	3	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	3 full-size sheet pans	4 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

BEEF STRIPLOIN

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Loin, Strip Loin, Short-Cut, Boneless: 8 to 12 lb (4 to 5 kg)**

Season as desired. Place roasts directly on the wire shelves with fat side down. Place larger roasts toward the top of the oven compartment.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

140°F
(60°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

8 to 10 lb ROASTS (4 to 4,5 kg):
8 minutes per pound for the first roast
(18 Minutes per kilogram)
plus add 8 minutes for each additional roast

12 lb ROASTS (5 kg):
10 minutes per pound for the first roast
(22 Minutes per kilogram)
plus add 8 minutes for each additional roast

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
4 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

130°F (54°C) RARE

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 roasts	4 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	8 roasts up to 100 lb (45 kg)	9 roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
CORNED BEEF

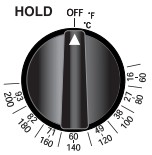
PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Corned Beef: 9 to 12 lb (4 to 5 kg)

Leave the corned beef in the original plastic bag and place the corned beef bag directly on the wire shelf.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

20 minutes per pound for the first corned beef (44 minutes per kilogram)
plus
add 30 minutes for each additional corned beef.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
6 or more hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

175°F (79°C)

OVERNIGHT COOK & HOLD

MUST DO AN OVERNIGHT COOK AND HOLD.

ADDITIONAL INFORMATION • NOTES

If desired, corn beef can be removed from the bag and wrapped in clear plastic wrap for cooking.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 roasts	3 to 4 roasts	2 to 3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	6 to 8 roasts up to 100 lb (45 kg)	6 to 9 roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

HAMBURGERS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Ground Beef (fresh, not frozen): 5 oz (142 grams) per patty (MINIMUM)
Ground Beef, frozen: 5 oz (142 grams) per patty (MINIMUM)

Place hamburger patties side-by-side directly on sheet pans.

DOOR VENTS: FULL OPEN

SET HOLD THERMOSTAT

150°F
(66°C)

SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER

FRESH, NOT FROZEN: Approximately 1 hour*
FROZEN: 2-3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

4 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165°F (74°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

*Cooking time depends on the desired degree of doneness. Check internal product temperature before removing the product from the oven. Always follow local health (hygiene) regulations for all internal temperature requirements.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	5	5	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	5 half-size sheet pans	5 full-size sheet pans	4 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
PRIME RIB

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Beef Rib, Roast Ready, with Fat Cap, #109: 20 lb (9kg) Average Weight**

Season as desired. Place roasts directly on wire shelves with the larger roasts toward the top of the oven compartment.

DOOR VENTS: ONE-HALF OPEN

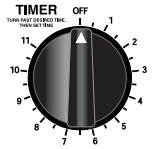
SET HOLD THERMOSTAT

140°F
(60°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



10 minutes per pound for the first roast (22 minutes per kilogram)
plus
add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

4 to 6 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

130°F (54°C) RARE

OVERNIGHT COOK & HOLD

Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	1 roast	3 roasts	2 roasts
APPROXIMATE MAXIMUM CAPACITY	2 roasts 40 lb (18 kg)	6 roasts 120 lb (54 kg)	6 roasts 120 lb (54 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures.
Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly.
Always follow local health (hygiene) regulations for all internal temperature requirements.

PRIME RIB SPECIAL

PRODUCT SPECIFICATIONS and PREPARATION

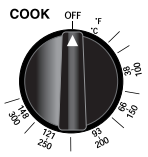
PREHEAT THE OVEN **Beef Rib, Roast Ready Special, Tied: 14 to 18 lb (6 to 8 kg) Average Weight**

Season as desired. Place roasts directly on wire shelves with the larger roasts toward the top of the oven compartment.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

140°F
(60°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

10 minutes per pound for the first roast (22 minutes per kilogram)
plus
add 15 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

4 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

130°F (54°C) RARE

OVERNIGHT COOK & HOLD

An overnight cook and hold can be done with this cut.

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	1 roast	3 roasts	2 roasts
APPROXIMATE MAXIMUM CAPACITY	2 roasts 36 lb (16 kg)	6 roasts 100 lb (45 kg)	6 roasts 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
RIBEYE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Beef Ribeye Roll, Lip On, #112A: 8 to 12 lb (3 to 5 kg)**

Season as desired. Place roasts directly on the wire shelves, fat side down. Place larger roasts toward the top of the oven compartment.

DOOR VENTS: ONE-HALF OPEN

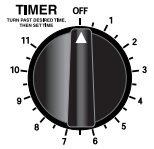
SET HOLD THERMOSTAT

140°F
(60°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



8 to 11 lb (4 to 5 kg) ROASTS: 8 minutes per pound for the first roast (18 minutes per kilogram) plus add 10 minutes for each additional roast.

12 lb (5 kg) ROASTS: 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 10 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
4 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

130°F (54°C) RARE

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 roasts	3 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	6 roasts up to 100 lb (45 kg)	9 roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

BEEF ROUND

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Beef Round, Top (Inside), Untrimmed: 14 to 23 lb (6 to 10 kg)

Beef Round, Bottom (Gooseneck), Untrimmed: 14 to 23 lb (6 to 10 kg)

Season as desired. Place roasts directly on wire shelves with fat side down. Place larger roasts toward the top of the oven compartment.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

140°F
(60 °C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

14 lb (6 kg) ROASTS: 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 15 minutes for each additional roast.

15 to 23 lb (7 to 10kg) ROASTS: 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

14 lb (6 kg) ROASTS: 4 to 6 hours

15 to 23 lb (7 to 10kg) ROASTS: 8 to 10 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

14 lb (6 kg) ROASTS: 12 hours

15 to 23 lb (7 to 10kg) ROASTS: 24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

130°F (54°C) RARE

OVERNIGHT COOK & HOLD

Optional for smaller roasts.

HIGHLY RECOMMENDED FOR LARGER CUTS.

ADDITIONAL INFORMATION • NOTES

DO NOT OVERLOAD THE OVEN.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	1 or 2	2	3
ITEMS PER SHELF	1: 23 lb (6 kg) roast 2: 14 lb (10 kg) roasts	3 roasts	2: 23 lb (6 kg) roasts 3: 14 lb (10 kg) roasts
APPROXIMATE MAXIMUM CAPACITY	2 large or 4 small roasts up to 40 lb (18 kg)	6 roasts up to 100 lb (45 kg)	6 large or 9 small roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
BEEF ROUND, CAFETERIA OR STEAMSHIP

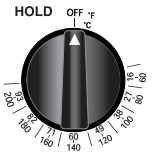
PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN Any one of a variety of beef rounds used for carving on a buffet line. May be bone-in or boneless and may have a handle on or off as required.

WEIGHT RANGE: 40 to 50 lb (18 to 23 kg)
50 to 80 lb (23 to 36 kg)

Meat should be at a refrigerated internal temperature of 38° to 40°F (3 to 4°C) when placed in a preheated oven.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

150°F
(66°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

40 to 49 lb (18 to 22 kg) ROASTS: 10 minutes per pound for the first roast (22 minutes per kilogram) plus add 15 minutes for a second roast.

50 to 80 lb (23 to 36 kg) ROASTS: ONE ROAST ONLY — 7 minutes per pound (15 minutes per kilogram)

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
40 to 49 lb (18 to 22 kg) ROASTS: 6 to 8 hours **50 to 80 lb (23 to 36 kg) ROASTS:** 8 to 12 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

138°F (59°C) RARE

OVERNIGHT COOK & HOLD

MUST do an overnight cook and hold.

ADDITIONAL INFORMATION • NOTES

When cooking these large roasts, reinforce the shelf support by using two wire shelves in one shelf bracket.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	1	1	1
ITEMS PER SHELF	1 roast	1 to 2 roasts	1 to 2 roasts
APPROXIMATE MAXIMUM CAPACITY	40 lb (18 kg)	up to 80 lb (36 kg)	up to 80 lb (36 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

TENDERLOIN

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Beef Loin, Full Tenderloin, Side Muscle Off, Skinned: 4 to 6 lb (2 to 3 kg)**

Season as desired. Place tenderloins directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

140°F
(60°C)

SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER

FULL LOAD TO RARE: 1 hour

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

130°F (54°C) RARE

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	3	3
ITEMS PER SHELF	3 tenderloins	5 tenderloins	5 tenderloins
APPROXIMATE MAXIMUM CAPACITY	6 tenderloins	15 tenderloins	15 tenderloins
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

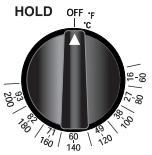
COOKING GUIDELINES
VEAL LOIN

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Veal Loin, Trimmed: 8 to 10 lb (4 to 5 kg)**

Season as desired and place directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

140°F
(60°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

12 minutes per pound for the first roast (26 minutes per kilogram)
plus
add 20 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

140°F (60°C) MEDIUM RARE

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 roasts	4 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts	8 roasts	9 roasts
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures.
Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly.
Always follow local health (hygiene) regulations for all internal temperature requirements.

LAMB, LEG

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Lamb Leg, Boneless, Tied: 8 to 11 lb (4 to 5 kg)**

Season as desired and place directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

RARE: 140°F (60°C)
MEDIUM RARE: 140°F (60°C)
MEDIUM: 150°F (66°C)
MEDIUM WELL: 160°F (71°C)
WELL: 160°F (71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

10 minutes per pound for the first roast (22 minutes per kilogram)
plus
add 15 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

RARE: 130°F (54°C)
MEDIUM RARE: 135°F (57°C)
MEDIUM: 145°F (63°C)
MEDIUM WELL: 150°F (66°C)
WELL: 160°F (71°C)

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 roasts	6 roasts	4 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	12 roasts up to 100 lb (45 kg)	12 roasts up to 100 lb (45 kg)
PANS	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

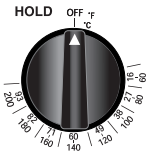
COOKING GUIDELINES
LAMB RACKS (Frenched)

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Lamb Rack, Roast Ready, Single, Frenched:** 7-bone

Season as desired. Place racks on sheet pans with icing racks inserted in pans.

DOOR VENTS: ONE-HALF OPEN



SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 Hour

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

4 Hours

FINAL INTERNAL PRODUCT TEMPERATURE

135° to 140°F (57°to 60°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	4 full-size sheet pans	4 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18″ x 13″ x 1″ ON SHELVES (GN 1/1 x 20mm) (NO SHELVES REQUIRED)	18″ x 26″ x 1″ ON SHELVES (GN 2/1 x 20mm) (NO SHELVES REQUIRED)	18″ x 26″ x 1″ ON SHELVES (GN 1/1 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

HAM, FRESH

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Pork Fresh Ham: 14 to 17 lb (6 to 8 kg)**

Season as desired and place directly on wire shelves.

DOOR VENTS: ONE-HALF OPEN

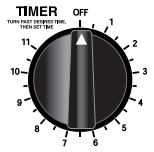
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



12 minutes per pound for the first ham (26 minutes per kilogram)
plus
add 30 minutes for each additional ham

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160°F (71°C)

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 hams	2 to 4 hams	2 to 3 hams
APPROXIMATE MAXIMUM CAPACITY	4 hams up to 40 lb (18 kg)	4 to 8 hams up to 100 lb (45 kg)	6 to 9 hams up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
HAM, CURED AND SMOKED

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Ham, Boneless, Skinless, Cured and Smoked: 10 to 14 lb (4,5 to 6 kg)**

Place ham directly on wire shelves for cooking.

DOOR VENTS: ONE-HALF OPEN

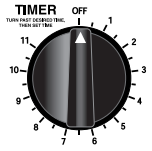
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



12 minutes per pound for the first ham (26 minutes per kilogram)
plus
add 30 minutes for each additional ham.

MINIMUM HOLDING TIME REQUIRED

1 to 2 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160°F (71°C)

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 hams	4 hams	3 hams
APPROXIMATE MAXIMUM CAPACITY	4 hams up to 40 lb (18 kg)	8 hams up to 100 lb (45 kg)	9 hams up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

PORK CHOPS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Pork Loin Chops: . . . . . 3 to 8 oz (85 to 227 grams) approximate weight range

Pork Loin Rib Chops with Pocket (STUFFED): . . . 5 to 8 oz (142 to 227 grams) approximate weight range

Thickness: . . . . . 1" to 1-1/2" (25 to 38 mm)

Season as desired. Place chops side-by-side on sheet pans.

DOOR VENTS: ONE-HALF OPEN

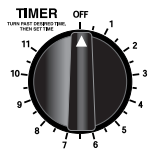
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



3-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1-1/2 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	6 to 8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	4 full-size sheet pans	5 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
PORK LOIN

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Pork Loin, Boneless, Tied: 8 to 10 lb (4 to 5 kg)**

Season as desired and place roasts directly on wire shelves for cooking.

DOOR VENTS: ONE-HALF OPEN

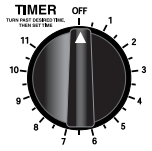
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER



15 minutes per pound for the first roast (33 minutes per kilogram)
plus
add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

155° to 165°F (68° to 74°C)

OVERNIGHT COOK & HOLD

Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	3	3
ITEMS PER SHELF	2 roasts	3 roasts	3 roasts
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	9 roasts up to 100 lb (45 kg)	9 roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

PORK SHOULDER

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Pork Shoulder, Boston Butt, Boneless: 8 to 10 lb (4 to 5 kg)**

Season as desired and place in pans.

DOOR VENTS: ONE-HALF OPEN

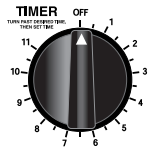
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



20 minutes per pound for the first roast (33 minutes per kilogram)
plus
add 30 minutes for each additional roast.

MINIMUM HOLDING TIME REQUIRED

2 hours

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165° to 170°F (74° to 77°C)

OVERNIGHT COOK & HOLD

Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	none	3
ITEMS PER SHELF	2 roasts per pan 2 pans	2 roasts per pan 2 pans	2 roasts per pan 2 pans
APPROXIMATE MAXIMUM CAPACITY	4 roasts up to 40 lb (18 kg)	10 roasts up to 100 lb (45 kg)	12 roasts up to 100 lb (45 kg)
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
PORK RIBS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Spareribs: 1-1/2 down (38 kg or less)

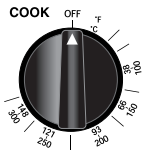
Pork Loin, Back Ribs (BABY BACK RIBS): 1-1/2 down (38 kg or less)

Ribs can be cooked from frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping and cover with clear plastic wrap ***only*** if cooking overnight. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

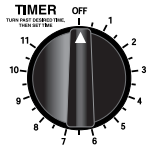
160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



THAWED RIBS: 2-1/2 to 3-1/2 hours
FROZEN RIBS: 3-1/2 to 4-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1-1/2 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	12 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°C) WELL DONE

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

Additional barbecue sauce can be added after completing the hold cycle. Heat sauce to 150°F (66°C) and coat ribs just before serving.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans approximately 20 lb (9 kg)	4 full-size sheet pans	5 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

PROCESSED MEATS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Sausage, Fresh: Any of a variety of processed meat product including bratwurst, Polish sausage, breakfast links, smoked sausage, hot dogs, etc.

Place sausage side-by-side on sheet pans. Add a sufficient amount of hot water so that it just covers the bottom of each pan. Cover each pan with clear plastic wrap.

DOOR VENTS: OPEN FULL

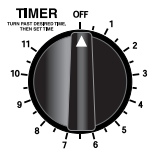
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



1-1/2 to 2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

170°F (77°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

For precooked sausage, follow the same time and temperature settings as fresh sausage. Cooking time for a precooked sausage will vary, particularly for less than full loads. When heating a full load of precooked sausage, check the internal product temperature after approximately one (1) hour of cooking time.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	5	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	5 full-size sheet pans	8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
CHICKEN BREASTS

PRODUCT SPECIFICATIONS and PREPARATION

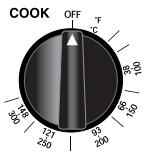
PREHEAT THE OVEN **Chicken Breasts, Boneless: 8 oz (227 grams)**

Place chicken breasts on sheet pans, side-by-side, not quite touching. Brush chicken with oil, butter or margarine (OPTIONAL), and lightly sprinkle with salt, pepper, and paprika.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

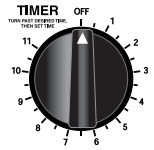
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



1-1/2 to 2 hours for the first pan
plus
add 30 minutes for each additional pan.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	6	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

CHICKEN, PIECES and HALVES

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Chicken: 2-1/2 to 2-3/4 lb (1,1 to 1,2 kg) average weight**

Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine (OPTIONAL). Season as desired and sprinkle with paprika.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275° to 300°F
(135° to 149°C)

SET COOKING TIMER

2-1/2 to 3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

30 minutes

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

8 hours*

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

*When holding longer than 30 minutes, cover chickens with clear plastic wrap.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	3	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	18 halves or 60 pieces 3 half-size sheet pans	36 halves or 120 pieces 3 full-size sheet pans	48 halves or 160 pieces 4 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
CHICKEN, WHOLE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Chicken, Whole: 2-1/4 to 2-3/4 lb (1 to 1,2 kg)**

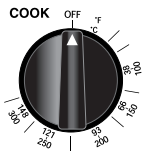
Clean chicken and remove excess fat. Brush chicken with oil, butter or margarine (OPTIONAL). Season as desired and sprinkle with paprika.

For better whole bird appearance, fold chicken wings and tuck under the back of the bird. Make a slit in the skin of the chicken (lower end of the bird), cross chicken legs and insert both legs through the slit.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

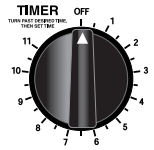
160°F
(71°C)



SET COOK THERMOSTAT

275° to 300°F
(135° to 149°C)

SET COOKING TIMER



3 to 3-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1 hour TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	8 to 10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD

Optional*

ADDITIONAL INFORMATION • NOTES

*When cooking and holding overnight, cover the pans of raw chicken with clear plastic wrap for cooking. Set cooking thermostat to 250°F (121°C) for 4 hours.

If barbecue sauce is desired, heat sauce to 150°F (66°C) and coat chicken approximately 1 hour before serving.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	none
ITEMS PER SHELF	4 chickens	9 chickens	9 chickens
APPROXIMATE MAXIMUM CAPACITY	8 chickens 2 half-size sheet pans	18 chickens 2 full-size sheet pans	27 chickens 3 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

CHICKEN, FRIED — *TWO-STEP METHOD* —

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Chicken Pieces: 2-1/2 to 2-3/4 lb (1,1 to 1,2 kg) fryer, 8 piece cut**

Clean chicken and remove all excess fat. Soak chicken in cold, salted water for 15 minutes, drain, and dredge in dry breading. Coat pans with vegetable release spray. Place chicken side-by-side on pans — separating breasts and wings from legs and thighs. Cover chicken loosely with clear plastic wrap.

FOLLOW LOAD CAPACITIES FOR CHICKEN, PIECES & HALVES

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

2-1/2 to 3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	4 hours
FINAL INTERNAL PRODUCT TEMPERATURE	**OVERNIGHT COOK & HOLD**
180°F (79°C)	Not Recommended

ADDITIONAL INFORMATION • NOTES

TWO-STEP FRIED CHICKEN

The two-step method consists of precooking the chicken in a low temperature oven to retain the product moisture, then adding the crisp, fried appearance by inserting the product in a fryer for a very short period of time. This method can be used with product directly from the oven or the product can be precooked and fried directly from refrigerated storage. With the two-step method the chicken will be moist, flavorful, plump and golden brown. Shrinkage will be low and shortening in the fryer will last much longer.

FRYING DIRECTLY FROM THE OVEN

1. Preheat fryer to 335°F (168°C).
2. If heavier or crisper breading is desired, remove required portion of chicken from the oven and dredge in fresh breading.
3. Drop chicken in fryer for three minutes or until chicken is golden brown.
4. Chicken can be fried per customer order or in larger quantities. When frying larger quantities, place fried pieces on a sheet pan with wire grid insert and place pans in a preheated Alto-Shaam display case or in a preheated holding cabinet with door vents fully open.

FRYING FROM REFRIGERATED STORAGE

1. Remove chicken from the Alto-Shaam Halo Heat oven, wrap, chill rapidly and store under refrigeration at 38° to 40°F (3° to 4°C).
2. Preheat fryer to 335°F (168°C).
3. Remove required portion of precooked chicken from refrigerated storage.
4. Drop chicken in fryer for 6 to 7 minutes or until chicken is golden brown.

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
CORNISH HENS

PRODUCT SPECIFICATIONS and PREPARATION

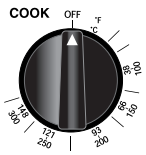
PREHEAT THE OVEN **Rock Cornish Game Hens: 12 oz (340 grams) each**

Clean hens and remove excess fat. Fold wings and tuck under the back of the bird. Make a slit in the skin of the hen (lower end of bird), cross hen legs and insert both legs through the slit. Brush hens with oil, butter, or margarine (OPTIONAL). Season as desired and sprinkle with paprika. Space evenly on sheet pans.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

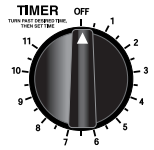
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



3 to 3-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1 hour TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	4 to 6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

175°F (79°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	3	none
ITEMS PER SHELF	1 half-size sheet pan 9 cornish hens per pan	1 full-size sheet pan 18 cornish hens per pan	1 full-size sheet pan 18 cornish hens per pan
APPROXIMATE MAXIMUM CAPACITY	2 half-size sheet pans 18 cornish hens	3 full-size sheet pans 54 cornish hens	4 full-size sheet pans 72 cornish hens
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

DUCK, WHOLE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Duck, Whole: 4 to 5 lb (2 kg)**

Season as desired. Rub with oil and paprika and place directly on wire shelves.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

300°F
(149°C)

SET COOKING TIMER

2-1/2 to 3 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185° to 190°F (85° to 88°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	3 ducks	6 ducks	4 ducks
APPROXIMATE MAXIMUM CAPACITY	6 ducks	12 ducks	12 ducks
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
TURKEY

PRODUCT SPECIFICATIONS and PREPARATION

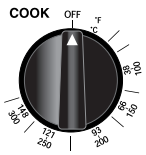
PREHEAT THE OVEN **Turkey, Whole: 25 lb (11 kg)**

Turkey must be fully thawed. Season as desired. Rub with oil, butter or margarine (OPTIONAL), and sprinkle with paprika. Place directly on wire shelves.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

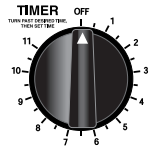
160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



10 minutes per pound for the first turkey (22 minutes per kilogram)
plus
add 30 minutes for each additional turkey.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1 to 2 hours TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD

Highly Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	1	1	2
ITEMS PER SHELF	1 turkey	2 turkeys	2 turkeys
APPROXIMATE MAXIMUM CAPACITY	1 turkey	2 turkeys	4 turkeys
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

TURKEY BREAST

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Turkey Breast: 10 to 15 lb (5 to 7 kg)**

Turkey breast should be at a refrigerated temperature of 38° to 40°F (3° to 4°C) when placed in a preheated oven. Season as desired. Brush with oil, butter or margarine (OPTIONAL), and sprinkle with paprika. Place breasts directly on wire shelves.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)

SET COOKING TIMER

3-1/2 to 4-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1 hour TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

180°F (82°C)

OVERNIGHT COOK & HOLD

Optional*

ADDITIONAL INFORMATION • NOTES

*When cooking and holding overnight, set the cook thermostat at 250°F (121°C)

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 turkey breasts	4 turkey breasts	3 turkey breasts
APPROXIMATE MAXIMUM CAPACITY	4 turkey breasts	8 turkey breasts	9 turkey breasts
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
TURKEY ROLL

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Turkey Roll, Precooked, Frozen: 8 to 12 lb (4 to 5 kg)**

Place fully frozen turkey rolls directly on wire shelves to reheat.

DOOR VENTS: OPEN FULL

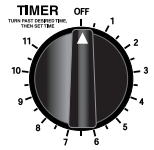
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



3 to 4 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
1 hour TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	6 to 8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165°F (74°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	2	3
ITEMS PER SHELF	2 turkey rolls	4 turkey rolls	3 turkey rolls
APPROXIMATE MAXIMUM CAPACITY	4 turkey rolls	8 turkey rolls	9 turkey rolls
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

FISH, BAKED

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Fish Fillets, Fresh or Frozen: 6 to 8 oz (170 to 227 grams)**

Do not thaw frozen fillets. Spray or coat sheet pans with oil. Place fillets side-by-side on sheet pans. Brush fish with oil, butter or margarine. Season as desired and sprinkle lightly with paprika. Loosely cover pans with clear plastic wrap.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

1-1/2 to 2-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

3 to 4 hours
Holding time will vary greatly depending on the type of fish and the initial product moisture content.

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (71°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	6	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
SALMON STEAKS

PRODUCT SPECIFICATIONS and PREPARATION

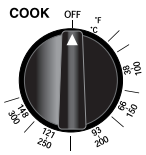
PREHEAT THE OVEN **Salmon Steaks: 6 to 8 oz (170 to 227 grams), 1" (25mm) thick**

Spray or coat sheet pans with oil, butter or margarine. Place steaks side-by-side on sheet pans. Season as desired.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

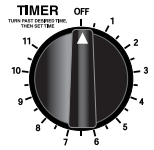
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

3 to 4 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	7 to 8 steaks per pan 1 half-size sheet pan	15 steaks per pan 1 full-size sheet pan	15 steaks per pan 1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	28 to 32 salmon steaks 4 half-size sheet pans	60 salmon steaks 4 full-size sheet pans	75 salmon steaks 5 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

TROUT

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Trout, Whole: 1 lb (454 gm) dressed**

Spray or coat sheet pans with oil. Wipe trout with a damp towel and place side-by-side on sheet pans. Season as desired.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

1 to 1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	4 to 6 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	6	6	none
ITEMS PER SHELF	6 trout 1 half-size sheet pan	12 trout 1 full-size sheet pan	12 trout 1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	36 trout 6 half-size sheet pans	72 trout 6 full-size sheet pans	96 trout 8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
POTATOES, BAKED

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Potatoes, Baking: 80 to 90 count**

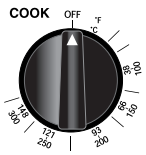
Always store potatoes at room temperature.

Wash potatoes before placing in a preheated oven. Allow oven to preheat for a minimum of 30 minutes. Place potatoes directly on wire shelves.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

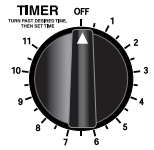
190°F
(88°C)



SET COOK THERMOSTAT

325°F
(163°C)

SET COOKING TIMER



1-1/2 to 3 hours*
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	7 hours

FINAL INTERNAL PRODUCT TEMPERATURE

190°F (88°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

* The large variation in the above cooking time is due to the great difference in the seasonal moisture content of potatoes. Use a pocket-type thermometer to determine the internal temperature of the product.

DO NOT OVER-COOK.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	4	4
ITEMS PER SHELF	10 to 12 potatoes per shelf	20 to 25 potatoes per shelf	20 to 25 potatoes per shelf
APPROXIMATE MAXIMUM CAPACITY	30 to 36 potatoes	80 to 100 potatoes	80 to 100 potatoes
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	none	none	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

QUICHE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Prebake the shells in pie plates at 275°F (135°C) for approximately 40 minutes.

Pour the quiche mixture into the prebaked shells and bake in a preheated oven.

Quiche is done when product sets-up.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

Bake approximately 2 hours or until product sets-up.
Full Load

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	5 hours

FINAL INTERNAL PRODUCT TEMPERATURE

N/A

OVERNIGHT COOK & HOLD

NO

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	4	8
ITEMS PER SHELF	2 quiches	5 quiches	3 quiches
APPROXIMATE MAXIMUM CAPACITY	4 quiches	20 quiches	24 quiches
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	8" to 9" pie plate (203mm to 229mm)	8" to 9" pie plate (203mm to 229mm)	8" to 9" pie plate (203mm to 229mm)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
RICE

PRODUCT SPECIFICATIONS and PREPARATION

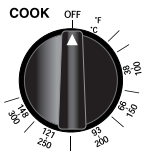
PREHEAT THE OVEN

Use 1 x 1 or 1 x 1-1/2 ratio of rice to water. Rice that is high in starch needs to be rinsed. Fill pans to half the pan depth and cover pans with foil.

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT

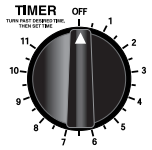
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



60 minutes - 3 hours depending on load and pan size

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°C)

OVERNIGHT COOK & HOLD

Optional

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	none	none	3
ITEMS PER SHELF	1 full-size pan	2 full-size pans	1 full-size pan
APPROXIMATE MAXIMUM CAPACITY	2 full-size pans	4 full-size pans	3 full-size pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)	12" x 20" x 2-1/2" (GN 1/1: 530 x 325 x 65mm)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

BAKED EGG CUSTARD

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Use a favorite custard recipe.

Pour custard mixture into cups to a depth of 2/3 the container height and place cups on a sheet pan.

NO WATER BATH IS REQUIRED. Bake in a preheated oven.

Custard is done when knife inserted in center of cup is clean when removed.

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT

—

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

60-90 minutes, 4 oz. ramekins
Up to 3 hours for 4" steam pans

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

none

FINAL INTERNAL PRODUCT TEMPERATURE

N/A

OVERNIGHT COOK & HOLD

NO

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	4 full-size sheet pans	5 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
SHEET CAKE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Use a favorite cake recipe or mix. Pour batter in pans to one-half the pan depth. Keep oven door closed during the cooking cycle. The cake is done when a toothpick inserted in the center of the cake is clean when removed.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

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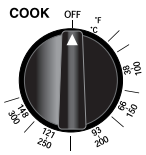
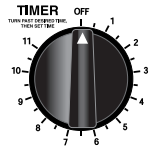


SET COOK THERMOSTAT

325°F
(163°C)

SET COOKING TIMER



1-1/2 hours
Full Load

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

none

FINAL INTERNAL PRODUCT TEMPERATURE

N/A

OVERNIGHT COOK & HOLD

NO

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	4 full-size sheet pans	4 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

CHEESE CAKE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Use a favorite cheese cake recipe or mix. Pour batter into spring-form pans and bake in a preheated oven. The cheese cake is done when a toothpick inserted in the center is clean when removed. To prevent cracking, allow the cheese cake to remain in the oven until it reaches room temperature.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

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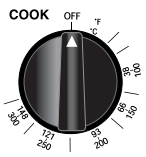


SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

90 minutes to 2-3 hours depending on pan depth

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	none

FINAL INTERNAL PRODUCT TEMPERATURE

N/A

OVERNIGHT COOK & HOLD

NO

ADDITIONAL INFORMATION • NOTES

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	2	4	4
ITEMS PER SHELF	2 cakes	5 cakes	3 cakes
APPROXIMATE MAXIMUM CAPACITY	4 cakes	20 cakes	12 cakes
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	8" to 10" round spring-form pans (203mm to 254mm)	8" to 10" round spring-form pans (203mm to 254mm)	8" to 10" round spring-form pans (203mm to 254mm)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
FROZEN CONVENIENCE ENTRÉES

PRODUCT SPECIFICATIONS and PREPARATION

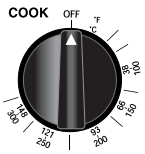
PREHEAT THE OVEN **PRODUCT MUST BE FULLY FROZEN WHEN PLACED IN A PREHEATED OVEN.**
Leave product in original container with foil cover in place.*

Pour 1/2 gallon (1 liter) of hot water into the drip pan located on the bottom surface of the oven compartment. Place containers directly on wire shelves.

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT

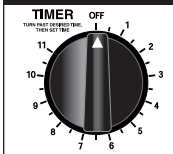
160°F
(71°C)



SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



SEE PAN PLACEMENT DIAGRAMS AND TIMER SETTINGS LISTED BELOW.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	16 to 18 hours
FINAL INTERNAL PRODUCT TEMPERATURE	**OVERNIGHT COOK & HOLD**
140°F (60°C)*	Optional

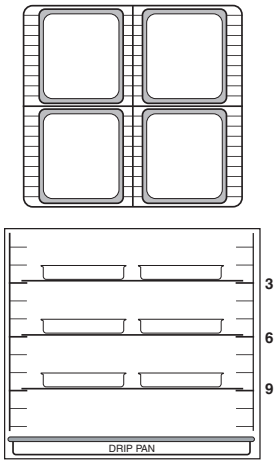
ADDITIONAL INFORMATION • NOTES

* Frozen convenience entrées removed from the original food processor's intact packaging must be treated as a product for reheating. Products for reheating must reach an internal product temperature of 165°F (74°C) for the amount of time specified by local health (hygiene) regulations.

750 SERIES	← MODELS →	1000 SERIES
3	NUMBER OF SHELVES	5
4 foil half-size pans	ITEMS PER SHELF	2 foil half-size pans
12 foil half-size pans	MAXIMUM CAPACITY	10 foil half-size pans
4-1/4 qts: 10" x 12" x 2-1/2" (3,75 ltr: 265 x 325 x 65mm GN 1/2)	PANS	4-1/4 qts: 10" x 12" x 2-1/2" (3,75 ltr: 265 x 325 x 65mm GN 1/2)

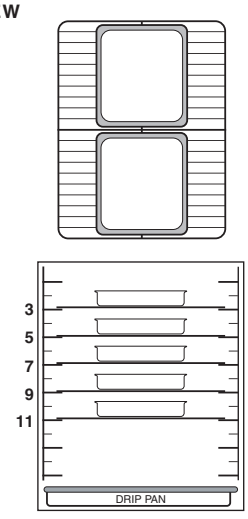
QUANTITY HALF-PANS	TIMER SETTING TOTAL HOURS
1	2 hours, 30 minutes
2	2 hours, 45 minutes
3	3 hours, 30 minutes
4	3 hours, 30 minutes
5	4 hours, 00 minutes
6	4 hours, 30 minutes
7	5 hours, 00 minutes
8	5 hours, 00 minutes
9	6 hours, 40 minutes
10	7 hours, 25 minutes
11	7 hours, 25 minutes
12	7 hours, 25 minutes

TOP VIEW



QUANTITY HALF-PANS	TIMER SETTING TOTAL HOURS
1	2 hours, 45 minutes
2	3 hours, 00 minutes
3	3 hours, 00 minutes
4	3 hours, 45 minutes
5	4 hours, 00 minutes
6	4 hours, 40 minutes
7	5 hours, 00 minutes
8	5 hours, 00 minutes
9	6 hours, 00 minutes
10	6 hours, 00 minutes

TOP VIEW



The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

FROZEN PORTIONED CONVENIENCE ENTRÉES

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **PRODUCT MUST BE FULLY FROZEN WHEN PLACED IN A PREHEATED OVEN.**
Leave product in original container with foil cover in place.*

Pour 1/2 gallon (1 liter) of hot water into the drip pan located on the bottom surface of the oven compartment. Place containers directly on wire shelves.

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

APPROXIMATELY 2 HOURS. SEE PAN PLACEMENT DIAGRAMS SHOWN BELOW.
DO NOT OVER-COOK — CHECK INTERNAL PRODUCT TEMPERATURE.

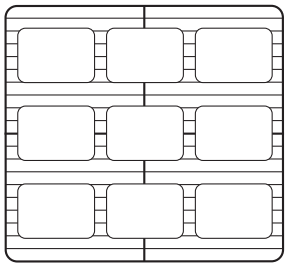
MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	4 hours

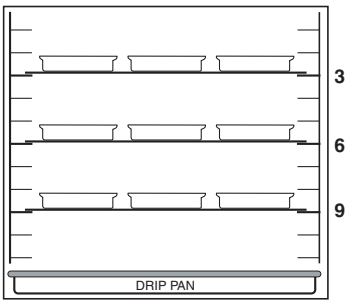
FINAL INTERNAL PRODUCT TEMPERATURE	OVERNIGHT COOK & HOLD
140°F (60°C)*	Not Recommended

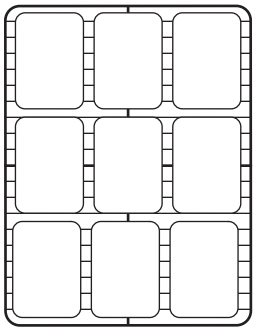
ADDITIONAL INFORMATION • NOTES

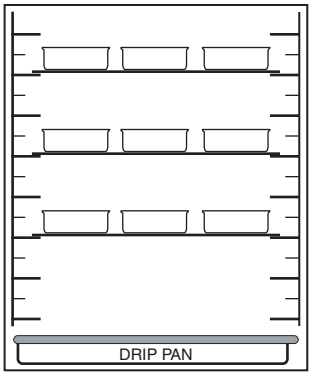
* Frozen convenience entrées removed from the original food processor's intact packaging must be treated as a product for reheating. Products for reheating must reach an internal product temperature of 165°F (74°C) for the amount of time specified by local health (hygiene) regulations.

750 SERIES	← MODELS →	1000 SERIES
3	NUMBER OF SHELVES	3
9	ITEMS PER SHELF	9
27	MAXIMUM CAPACITY	27
7-3/4" x 5" — 9 to 13 oz (197mm x 127mm — 255 to 369 gm)	PANS	7-3/4" x 5" — 9 to 13 oz (197mm x 127mm — 255 to 369 gm)









The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
PRECOOKED FROZEN FINGER FOODS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

CHICKEN NUGGETS: Approximately 40 per full-size sheet pan

CORN DOGS: Approximately 30 per full-size sheet pan

EGG ROLLS: Approximately 40 per full-size sheet pan

MINI PIZZA: Approximately 12 to 15 per full-size sheet pan

Line sheet pans with baking pan liners (optional) and insert wire pan grid. Place items side-by-side on the wire pan grids.

DOOR VENTS: OPEN FULL

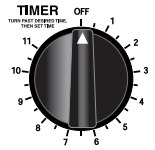
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER



CORN DOGS
30 to 45 minutes

EGG ROLL
CHICKEN NUGGETS
45 to 60 minutes

MINI PIZZA
60 minutes

MAKE CERTAIN PRODUCT REACHES THE FULLY HEATED TEMPERATURE. CHECK INTERNAL PRODUCT TEMPERATURE BEFORE REMOVING PRODUCT FROM OVEN AND ADJUST HEATING TIME AS REQUIRED.

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

Maximum holding time varies from product to product. Generally expect a 1 to 3 hour maximum holding time for product acceptability.

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

Product may be heated from a refrigerated or frozen state. Cooking time must be adjusted accordingly.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	5	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	5 full-size sheet pans	5 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

BREAKFAST SANDWICHES, FRESH OR PRE MADE

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Approximately 36 wrapped sandwiches per full-size sheet pan.

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

90 minutes

MAKE CERTAIN PRODUCT REACHES THE FULLY HEATED TEMPERATURE. CHECK INTERNAL PRODUCT TEMPERATURE BEFORE REMOVING PRODUCT FROM OVEN AND ADJUST HEATING TIME AS REQUIRED.

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

2 to 3 hours

FINAL INTERNAL PRODUCT TEMPERATURE

160°F (66°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

Product may be heated from a refrigerated or frozen state. Cooking time must be adjusted accordingly

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	3	3	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 half-size sheet pans	3 full-size sheet pans	5 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
COOKIES

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN

Premixed frozen commercial cookie dough at room temperature.
Premixed commercial frozen cookie dough pieces.

Preheat oven at 325°F (163°C) for a minimum of one hour. Line full-size sheet pans with baking pan liners. Use a number 30 scoop to produce a 1 oz (28 gm) cookie. Evenly space portioned cookie dough on sheet pans and load all pans in the oven at one time. Oven doors must remain closed during baking. DO NOT OVER-BAKE.

Approximate pan capacity: 24 cookies per full-size sheet pan

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

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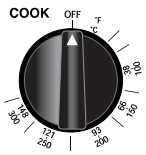
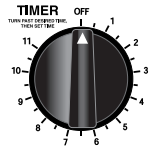


SET COOK THERMOSTAT

325°F
(163°C)

SET COOKING TIMER



FRESH: 1 full-size sheet pan: 20 minutes • 2 to 3 full-size sheet pans: 45 minutes

FROZEN: 1 full-size sheet pan: 30 minutes • 2 to 3 full-size sheet pans: 45 to 60 minutes

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	none

FINAL INTERNAL PRODUCT TEMPERATURE

N/A

ADDITIONAL INFORMATION • NOTES

Cookies will continue to bake for approximately 3 minutes after being removed from the oven. Take this factor into consideration to prevent over-baking. Place cookies on bakery rack for cooling.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	6	6	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	6 half-size sheet pans	6 full-size sheet pans	8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

DOUGHNUTS

PRODUCT SPECIFICATIONS and PREPARATION

PREHEAT THE OVEN **Frozen Precooked Doughnuts**

Line sheet pans with baking pan liners and insert wire pan grid. Evenly space doughnuts on wire grids. Doughnuts can be heated from a thawed or fully frozen state. For more even heating, place pans with solid doughnuts toward the top of the oven compartment and doughnuts with holes toward the bottom of the compartment.

Approximate pan capacity: 30 doughnuts per full-size sheet pan

DOOR VENTS: OPEN FULL

SET HOLD THERMOSTAT

N/A

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

45 to 60 minutes

MAKE CERTAIN PRODUCT REACHES THE FULLY HEATED TEMPERATURE. CHECK INTERNAL PRODUCT TEMPERATURE BEFORE REMOVING PRODUCT FROM OVEN AND ADJUST HEATING TIME AS REQUIRED.

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	4 to 6 hours in Halo Heat display case.

FINAL INTERNAL PRODUCT TEMPERATURE

100° to 110°F (38° to 43°C)

ADDITIONAL INFORMATION • NOTES

Remove from oven as soon as the required internal temperature has been reached. Glaze while still warm. Immediately place glazed doughnuts in a heated display case.

MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	none
ITEMS PER SHELF	1 half-size sheet pan	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	4 full-size sheet pans	8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" (GN 1/1: 530 x 325 x 20mm) (ON WIRE SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING GUIDELINES
PROOFING DOUGH

PRODUCT SPECIFICATIONS and PREPARATION

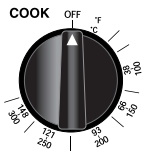
PREHEAT THE OVEN

Remove dough from retarder or refrigerator, and allow covered product to set up at room temperature.
Preheat oven for 45-60 Minutes.
Pour approximately 2 quarts (c. 2 liters) of hot water, 140-180°F (60-82°C) into a pan on the bottom surface of the holding compartment.

DOOR VENTS: ONE-HALF OPEN

SET HOLD THERMOSTAT

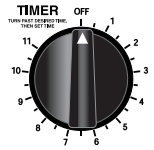
90-110°F
(32-43°C)



SET COOK THERMOSTAT

—

SET COOKING TIMER



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MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
20 Minutes TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	45 Minutes

FINAL INTERNAL PRODUCT TEMPERATURE

N/A

OVERNIGHT COOK & HOLD

No

ADDITIONAL INFORMATION • NOTES

The above proofing procedure is suggested as a general guideline only. Due to variations in product, product quality, and weight, adherence to the product manufacturer's instructions are recommended.

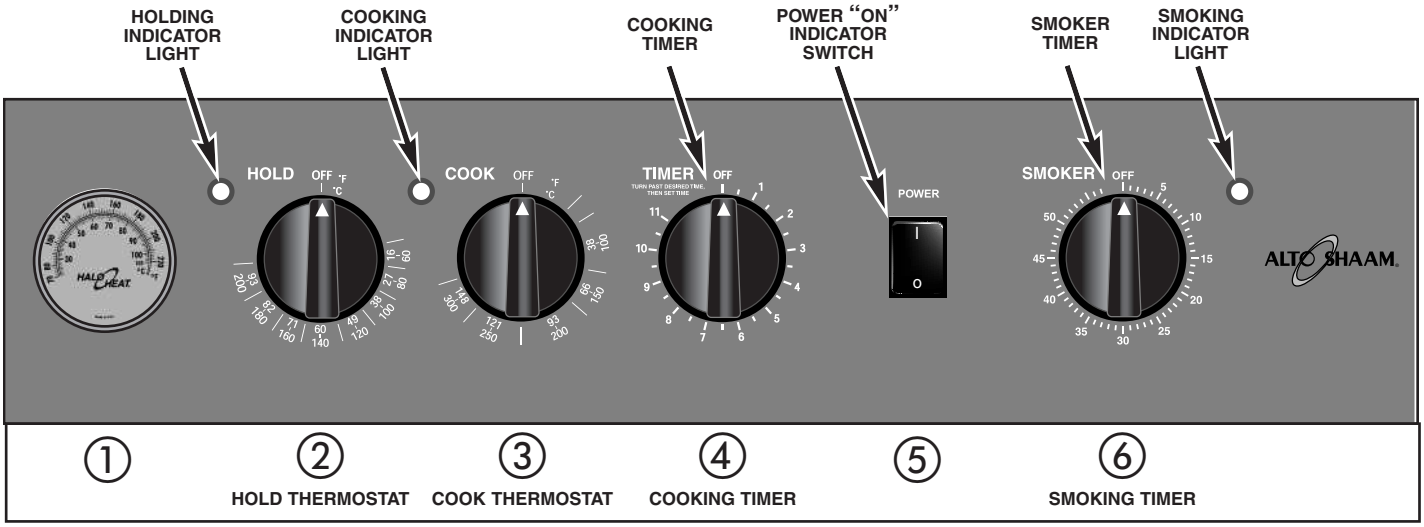
MODELS	500 SERIES	750 SERIES	1000 SERIES
NUMBER OF SHELVES	4	4	8
ITEMS PER SHELF	1 muffin pans (12 cup capacity)	2 muffin pans (12 cup capacity)	2 muffin pans (12 cup capacity)
APPROXIMATE MAXIMUM CAPACITY	4 muffin pans	8 muffin pans	16 muffin pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	15-3/4" x 11" x 1-1/4"	15-3/4" x 11" x 1-1/4"	15-3/4" x 11" x 1-1/4""

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures.
Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly.
Always follow local health (hygiene) regulations for all internal temperature requirements.

NOTES

SMOKER OPERATION

SMOKING OVEN CONTROL PANEL



CONTROLS AND INDICATORS

1. Turn upper oven POWER SWITCH ❺ "**ON**."

A. POWER "**ON**" INDICATOR SWITCH will illuminate and will remain lit as long as the oven Power Switch is in the "**ON**" position.

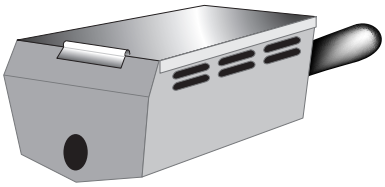
2. Load wood chips.

A. Measure approximately one container load of dry chips

B. In a separate container, soak the dry chips in water for 5 minutes.

C. Shake excess water off wood chips.

D. Place moistened chips in the container and insert the container on the element located on interior back panel of the smoker.



3. Set HOLD THERMOSTAT ❷ to the required holding temperature.

A. HOLDING INDICATOR LIGHT will illuminate as the Hold Thermostat calls for heat. This process will continue as long as the Power Switch and Hold Thermostat are "**ON.**"

4. Set the COOK THERMOSTAT ❸ to required cooking temperature.

5. To preheat the oven, activate the Cook Thermostat by turning the COOKING TIMER ❹ clockwise.

A. COOKING INDICATOR LIGHT and HOLDING INDICATOR LIGHT will illuminate as the Cook Thermostat calls for heat. This process will continue until the COOKING TIMER cycles or is turned to the "**OFF**" position.

6. Activate the smoking function by turning the SMOKER TIMER ❻ clockwise to the required smoking time.

A. SMOKING INDICATOR LIGHT will illuminate. This process will continue until the SMOKER TIMER cycles or is turned to the "**OFF**" position.

TEMPERATURE GAUGE ❶ will indicate the air temperature inside the oven compartment.

COOKING/SMOKING/HOLDING PROCEDURES — MANUAL OVENS

1. PREPARE OVEN FOR COOKING

A. Insert and adjust the required number of shelves inside the cooking cavity. Insert each shelf with curved edge of the shelf toward the back of the oven.

B. Adjust the inside door vents as indicated in the individual cooking procedure selected.

C. Insert drip pan on the bottom surface of the oven cavity.

2. PREHEAT OVEN

A. Turn power switch **"ON"**.

B. Set **"HOLD"** thermostat to required holding temperature.

C. Set **"COOK"** thermostat to required cooking temperature.

D. Turn timer knob clockwise to activate **"COOK"** thermostat.

E. Allow oven to preheat 45 minutes.

3. PREPARE PRODUCT FOR COOKING

A. Refer to individual cooking instructions.

⚠ WARNING

THE USE OF IMPROPER MATERIALS FOR THE SMOKING FUNCTION COULD RESULT IN DAMAGE, HAZARD, EQUIPMENT FAILURE OR COULD REDUCE THE OVERALL LIFE OF THE OVEN.

DO NOT USE SAWDUST FOR SMOKING.

DO NOT USE WOOD CHIPS SMALLER THAN THUMBNAIL SIZE.

4. LOAD PRODUCT ON SHELVES

A. Refer to individual cooking instructions. Do **NOT** overload the oven.

B. Most meat products are cooked directly on wire shelves. For many products, the use of pans is not recommended.

5. LOAD WOOD CHIPS

A. Take one container load of dry wood chips and soak the chips in water for 5 minutes.

B. Shake excess water off wood chips.

C. Remove Wood Chip Container from the interior back panel of the smoker. Place the moistened chips in the Wood Chip Container and replace the container in the oven.

6. CLOSE DOOR

A. Keep door closed during the cooking and smoking cycle.

7. RESET COOKING TIMER FOR CORRECT NUMBER OF HOURS

A. To set cooking time, turn the timer knob past the required number of hours then immediately bring it back to the correct setting.

B. Refer to individual cooking instructions for length of time necessary to cook.

C. When timer cycles to the **"OFF"** position, the temperature automatically lowers to the selected **"HOLD"** temperature.

D. The product must remain in the oven, at the selected **"HOLD"** temperature, for the minimum number of hours indicated in the individual cooking instructions.

CONTINUED

COOKING/SMOKING/HOLDING PROCEDURES — MANUAL OVENS

8. SET SMOKING TIMER

A. The Smoking Timer activates the heating element located within the Wood Chip Container. When the Wood Chip Container is full, and the Smokeing Timer is turned clockwise as far as it will turn, the wood chips will smoke for approximately forty-five minutes to one hour.

B. To set smoking time, turn the Smoking Timer knob past the required length of time, then immediately bring it back to the correct setting.

SMOKING TIMES

It is recommended the operator be familiar with the taste preferences of the area. Initially experimenting with a minimal amount of smoking time is suggested.

LIGHT SMOKE FLAVOR . . . 10 MINUTES
MEDIUM SMOKE FLAVOR . . . 30 MINUTES
HEAVY SMOKE FLAVOR . . . 40 MINUTES
VERY HEAVY SMOKE FLAVOR . . . 60 MINUTES*
EXTRA HEAVY SMOKE FLAVOR . . . 120 MINUTES*

***FOR 60 MINUTES OR MORE:** LOAD WOOD CHIP CONTAINER **TWICE** AND ACTIVATE SMOKING TIMER **TWICE.**

9. OVERNIGHT COOK AND HOLD

A. For maximum product tenderizing and to reduce labor during peak preparation hours, it is highly recommended that many products be cooked and held overnight. Refer to individual cooking instructions.

10. DETERMINING IF PRODUCT IS SUFFICIENTLY COOKED

A. Allow "**COOK**" timer to cycle to the "**OFF**" position.

B. Before opening the oven door, leave the product in the **"HOLD"** cycle for a minimum one hour. This time period will allow the oven temperature to decrease from the **"COOK"** setting to the selected **"HOLD"** temperature. During this one hour period, the product will continue to cook and smoke will continue to penetrate into the food.

C. Insert a thermometer into the center of the product to determine if the correct internal temperature has been reached.

D. When following the procedures in the individual product cooking instructions, additional cooking time should not be necessary. If, however, the required internal product temperature has not been reached after the product has remained in the **"HOLD"** cycle for the one hour minimum time period, additional cooking time may be added. Use the same **"COOK"** temperature set for the original cooking period until the correct internal temperature has been reached.

In the United States, FDA food code requires products such as red meat to remain in "HOLD" for a specified time period. This holding time requirement is based on the internal product temperature desired for the finished product and includes the one hour time period while the oven decreases from the cooking temperature to the holding temperature and the product continues to cook.

INTERNAL PRODUCT TEMPERATURE	TIME* IN HOLD CYCLE REQUIRED BY FOOD CODE
130°F (54°C)	1 HOUR, 52 MINUTES
131°F (55°C)	1 HOUR, 29 MINUTES
133°F (56°C)	56 MINUTES
135°F (57°C)	36 MINUTES
136°F (58°C)	28 MINUTES
138°F (59°C)	18 MINUTES
140°F (60°C)	12 MINUTES
142°F (61°C)	8 MINUTES
144°F (62°C)	5 MINUTES
145°F (63°C)	4 MINUTES
147°F (64°C)	2 MINUTES, 14 SECONDS
149°F (65°C)	1 MINUTES, 25 SECONDS
151°F (66°C)	54 SECONDS
153°F (67°C)	34 SECONDS
155°F (68°C)	22 SECONDS
157°F (69°C)	14 SECONDS
158°F (70°C)	0 SECONDS
*HOLDING TIME MAY INCLUDE POST-OVEN HEAT RISE	

COOKING/SMOKING/HOLDING PROCEDURES — MANUAL OVENS

11. REHEATING

A. Any overproduction must be removed from the oven, wrapped, quickly chilled, and refrigerated. Product can be removed from refrigeration and returned to the oven for reheating the next day.

B. Products must be reheated at a temperature range of 250°F to 275°F (121°C to 135°C). Refer to individual cooking instructions for the correct thermostat setting for the product being reheated.

C. Length of time necessary to reheat a product depends on the type of product and the quantity to be reheated. Time should be based on internal product temperature. Use a pocket thermometer to sense the internal product temperature of the reheated product. Follow local health (hygiene) regulations for the internal temperature required for reheated products.

United Sates food code requirements indicate cooked foods that have been cooled, followed by reheating for hot food holding, must be reheated to 165°F (74°C). The temperature of 165°F (74°C) must be maintained for a period of 15 seconds.

12. SMOKING PROCEDURE OPTIONS:

Many of the procedures listed in the front section of this guide can be adapted to the Alto-Shaam Smoker.

1. Follow the load capacities for the 750 series ovens.
2. Follow the cooking and holding temperatures and times listed.
3. Set the Smoking Timer for the amount of smoke flavor desired.

A. ONE-STEP COOKING:

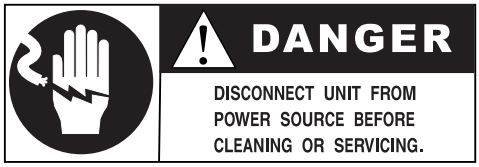
After the cook timer cycles to the "OFF" position and the minimum number of hours in the HOLD cycle have elapsed, the product may remain ON HOLD until serving time.

B. TWO-STEP COOKING:

Remove product from the oven after the minimum number of hours in the HOLD cycle. Chill product quickly and prepare for refrigerated storage. Refrigerated product can be sauced and finished on a char-broiler, in a convection oven, a combination oven/steamer or in a salamander for a la carte service. This process takes between 8 and 15 minutes and insures a tender, juicy and fresh tasting product. When using cook/chill processing techniques, products have an extended storage life of 5 days which includes the day of preparation and the day of service.

CARE and CLEANING

1. Disconnect the oven from the power source.
2. Clean oven cavity, wire shelves and drip pan daily, at the end of each cook, smoke and hold cycle.
3. Refer to Care and Cleaning instructions in Section 3.



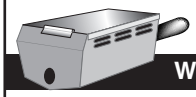
COOKING & SMOKING GUIDELINES

SMOKED BEEF BRISKET

PRODUCT SPECIFICATIONS and PREPARATION

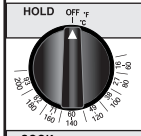
Beef Brisket, Fresh: 9 to 13 lb (4 to 6 kg)

Season brisket as desired. Place brisket directly on wire shelves fat side down. Briskets can also be wrapped in clear plastic wrap for the cooking, smoking, and holding function (OPTIONAL).



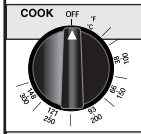
WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED



SET HOLD THERMOSTAT

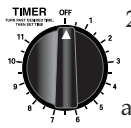
160°F
(71°C)



SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



20 minutes per pound for the first roast
(44 minutes per kilogram)
plus
add 30 minutes for each additional roast

SET SMOKING TIMER

Due to the density of the meat, set smoke timer for one hour to achieve a medium smoke flavor.

MINIMUM HOLDING TIME REQUIRED

6 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

24 hours

FINAL INTERNAL PRODUCT TEMPERATURE

165°F (73°C)

OVERNIGHT COOK & HOLD

Highly Recommended

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	3 per compartment
ITEMS PER SHELF	3 to 4 roasts
APPROXIMATE MAXIMUM CAPACITY	12 roasts - up to 100 lb (45 kg) per compartment
PANS	none

SMOKED BEEF TONGUE

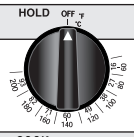
PRODUCT SPECIFICATIONS and PREPARATION

Beef Tongue: 3-1/4 lb (1,5 kg) average

Leave skin on tongue for cooking. Season as desired and place side-by-side in pans. Following the cooking cycle, tongues must remain in the HOLD cycle for four (4) hours. Remove product from pans, skin tongues and return them to the smoker, directly on the wire shelves.

WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED



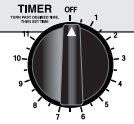
SET HOLD THERMOSTAT

150°F
(66°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



4-1/2 hours for the first pan
PLUS: add 30 minutes for each additional pan.

SET SMOKING TIMER

After cooking and minimum holding time, leave oven set at a holding temperature of 150°F (66°C).
SET SMOKING TIMER: 30 minutes for one pan
60 minutes for four pans

MINIMUM HOLDING TIME REQUIRED

4 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

Before activating the Smoking Timer: 188°F (87°C)

OVERNIGHT COOK & HOLD

Optional

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	-0- for cooking / 2 for smoking per compartment
ITEMS PER SHELF	5 tongues per pan
APPROXIMATE MAXIMUM CAPACITY	20 beef tongues - 65 lb (30 kg) per compartment
PANS	12" x 20" x 2-1/2" (GN 1/1) 2 pans in top shelf position 2 pans in 7th shelf position

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

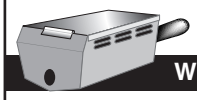
COOKING & SMOKING GUIDELINES

SMOKED FRESH HAMS

PRODUCT SPECIFICATIONS and PREPARATION

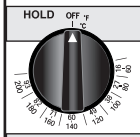
Pork Fresh Ham: 14 to 17 lb (6 to 8 kg)

Season as desired and place directly on wire shelves.



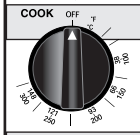
WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED



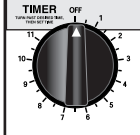
SET HOLD THERMOSTAT

160°F
(71°C)



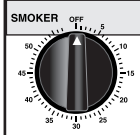
SET COOK THERMOSTAT

250° to 275°F
(121° to 135°C)



SET COOKING TIMER

12 minutes per pound for the first ham
(26 minutes per kilogram)
PLUS: add 30 minutes for each additional ham.



SET SMOKING TIMER

3 TO 4 SMOKING CYCLES*
1 hour for each smoking cycle
* FILL WOOD CHIP CONTAINER FOR EACH CYCLE

MINIMUM HOLDING TIME REQUIRED

2 hours
TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

100°F (71°C)

OVERNIGHT COOK & HOLD

Optional

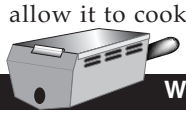
MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	2 per compartment
ITEMS PER SHELF	3 to 4 hams
APPROXIMATE MAXIMUM CAPACITY	6 to 8 hams - up to 100 lb (45 kg) per compartment
PANS	none

SMOKED PORK RIBS

PRODUCT SPECIFICATIONS and PREPARATION

Spareribs or Pork Loin, Back Ribs (BABY BACK RIBS):
1-1/2 down (38 mm or less)

Ribs can be cooked frozen or thawed. Season as desired. Place ribs on sheet pans, slightly overlapping or use rib rack shelves for more even smoke penetration. If desired, barbecue sauce can be included with initial seasoning to allow it to cook into the ribs.



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

SET HOLD THERMOSTAT

160°F
(71°C)

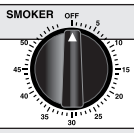
SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

THAWED RIBS: 2-1/2 to 3-1/2 hours

FROZEN RIBS: 3-1/2 to 4-1/2 hours



SET SMOKING TIMER

1 hour for medium smoked flavor

MINIMUM HOLDING TIME REQUIRED

1-1/2 hours
TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

12 HOURS: At the end of the hold cycle, heated barbecue sauce can be added to the ribs immediately before serving.

FINAL INTERNAL PRODUCT TEMPERATURE

160° to 170°F (71° to 77°C) WELL DONE

OVERNIGHT COOK & HOLD

Optional

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	2 rib rack OR 3 flat wire shelves 13 slabs per rib rack shelf. per compartment
ITEMS PER SHELF	14 to 18 slabs per flat wire shelf.
APPROXIMATE MAXIMUM CAPACITY	60 lb (27 kg) per compartment
PANS	18″ x 26″ x 1″ WITH WIRE SHELVES (GN 2/1 x 20mm NO SHELVES)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

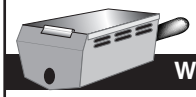
COOKING & SMOKING GUIDELINES

SMOKED DUCK

PRODUCT SPECIFICATIONS and PREPARATION

Duck, Whole: 4 to 5 lb (2 kg)

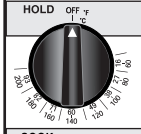
Season as desired. Rub with oil and paprika. Place ducks directly on wire shelves.



WOOD CHIP CONTAINER: FULL

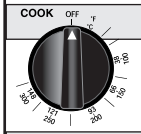
DOOR VENTS: CLOSED

SET HOLD THERMOSTAT



160°F
(71°C)

SET COOK THERMOSTAT



300°F
(149°C)

SET COOKING TIMER

3-1/2 to 4 hours

SET SMOKING TIMER

1 hour

MINIMUM HOLDING TIME REQUIRED

1 hour

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

8 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185° to 190°F (85°to 88°C)

OVERNIGHT COOK & HOLD

Not Recommended

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	2 per compartment
ITEMS PER SHELF	6 ducks per shelf
APPROXIMATE MAXIMUM CAPACITY	12 ducks - 60 lb (27 kg) per compartment
PANS	none

SMOKED TURKEY

PRODUCT SPECIFICATIONS and PREPARATION

Turkey, Whole: 25 lb (11 kg)

Turkey must be fully thawed. Season as desired. Rub with oil, butter, or margarine (optional). Place turkeys directly on wire shelves.

WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

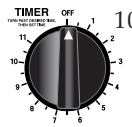
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°F)

SET COOKING TIMER



10 minutes per pound for the first turkey
(22 minutes per kilogram)
plus
add 30 minutes for the second turkey.

SET SMOKING TIMER

1 hour

MINIMUM HOLDING TIME REQUIRED

1 to 2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

185°F (85°C)

OVERNIGHT COOK & HOLD

Highly Recommended. When cooking and holding overnight, set the cook thermostat to 250°F (121°C).

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	1 per compartment
ITEMS PER SHELF	2 turkeys
APPROXIMATE MAXIMUM CAPACITY	2 turkeys per compartment
PANS	none

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

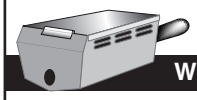
COOKING & SMOKING GUIDELINES

SMOKED FISH FILLETS

PRODUCT SPECIFICATIONS and PREPARATION

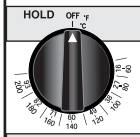
Portion cut fish. Place fillets side-by-side .

*Haddock may be substituted.



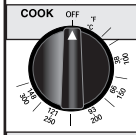
WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED



SET HOLD THERMOSTAT

160°F
(71°C)

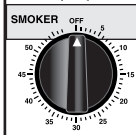


SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER

1-1/2 to 2 hours



SET SMOKING TIMER

1 hour

MINIMUM HOLDING TIME REQUIRED

none

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

3 to 4 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD

Not Recommended

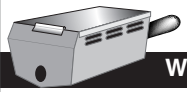
MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	none
ITEMS PER SHELF	2 pans per shelf position
APPROXIMATE MAXIMUM CAPACITY	6 pans per compartment
PANS	12" 20" x 2-1/2" (GN 1/1) PAN PLACEMENT: Position 1, 4, & 7 FROM THE TOP OF THE OVEN

WHOLE SMOKED SALMON

PRODUCT SPECIFICATIONS and PREPARATION

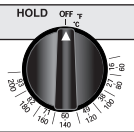
Salmon, Whole: 8 to 10 lb (4 to 5 kg)

Scale and wash fish thoroughly.
If desired, fish can be placed in a salt brine and refrigerated for 2 to 3 hours. Place fish upright on sheet pans. DO NOT LAY FISH ON ITS SIDE.



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED



SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

275°F
(135°C)

SET COOKING TIMER

2 to 2-1/2 hours

SET SMOKING TIMER

1 hour for mild smoke flavor
FILL WOOD CHIP CONTAINER TWICE AND SMOKE
2 HOURS FOR HEAVY SMOKE FLAVOR

MINIMUM HOLDING TIME REQUIRED

1 to 2 hours

TIME REQUIRED IN "HOLD" CYCLE BEFORE SERVING.

MAXIMUM HOLDING TIME

10 hours

FINAL INTERNAL PRODUCT TEMPERATURE

150°F (66°C)

OVERNIGHT COOK & HOLD

Not Recommended

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	2 per compartment
ITEMS PER SHELF	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	3 full-size sheet pans - 6 whole salmon per compartment
PANS	18" x 26" x 1" (GN 2/1: 530 x 650 x 20mm) NO SHELVES REQUIRED

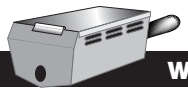
The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING & SMOKING GUIDELINES
SMOKED SHRIMP

PRODUCT SPECIFICATIONS and PREPARATION

Shrimp: 16 to 20 count

Shrimp may remain in the shell or may be peeled and deveined. Season as desired. Place side-by-side on pans.



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

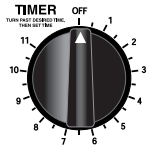
SET HOLD THERMOSTAT

160°F
(71°C)

SET COOK THERMOSTAT

250°F
(121°C)

SET COOKING TIMER



45 minutes to 1 hour

MINIMUM HOLDING TIME REQUIRED	MAXIMUM HOLDING TIME
none TIME REQUIRED IN **"HOLD"** CYCLE BEFORE SERVING.	1 hour

FINAL INTERNAL PRODUCT TEMPERATURE

150° to 160°F (66° to 71°C)

OVERNIGHT COOK & HOLD

Not Recommended

ADDITIONAL INFORMATION • NOTES

MODELS	767-SK	1767-SK
NUMBER OF SHELVES	4	8
ITEMS PER SHELF	1 full-size sheet pan	1 full-size sheet pan
APPROXIMATE MAXIMUM CAPACITY	4 half-size sheet pans	8 full-size sheet pans
PANS CAPACITIES ARE BASED ON U.S. PAN SIZES. GASTRONORM PANS MAY HOLD MORE OR LESS THAN THE FOOD QUANTITIES INDICATED.	18" x 13" x 1" on shelves (GN 1/1: 530 x 325 x 20mm) (NO SHELVES REQUIRED)	18" x 26" x 1" on shelves (GN 2/1: 530 x 650 x 20mm) (NO SHELVES REQUIRED)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

COOKING & SMOKING GUIDELINES

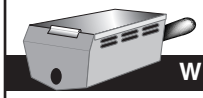
COLD SMOKED SALMON

PRODUCT SPECIFICATIONS and PREPARATION

SAUMON FUME: Fresh Salmon Fillets
2-1/2 to 4 lb (1 to 2 kg) each

INGREDIENTS REQUIRED

Fresh Salmon Fillets or Sides
Sea Salt: Large Crystals
Granulated or Raw Sugar



WOOD CHIP CONTAINER: FULL

DOOR VENTS: CLOSED

SUPPLIES REQUIRED

Clear Plastic Wrap

Paper Toweling

Wire Mesh Grids

Digital Thermocouple Thermometer
(TO MONITOR INTERNAL PRODUCT TEMPERATURE)

Tweezers

Ice: 3 to 4 lb (1 to 2 kg)

PREPARATION

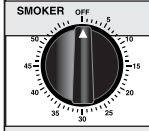
Remove bones from fillets with a tweezers to avoid rupturing tissue.

SALTING

50% Sea Salt or Kosher Salt

50% Granulated or Brown Sugar (FOR RICHER COLOR)

To remove moisture from the raw salmon, blend salt and sugar mixture thoroughly and pack firmly around each fillet. Cover salt-filled pans with clear plastic wrap and refrigerate for 24 hours. Following the 24 hour refrigeration period, remove fillets from salt/sugar mixture and rinse thoroughly under cold, running water. Pat dry with paper toweling. Place fillets side-by-side on a sheet pan and return, uncovered, to the refrigerator for a period of 1-6 hours for the final drying period.



SET SMOKING TIMER

10 to 20 minutes

OVEN TIME REQUIRED

1-2 hours

FINAL INTERNAL PRODUCT TEMPERATURE

NOT TO EXCEED 77°F (25°C)

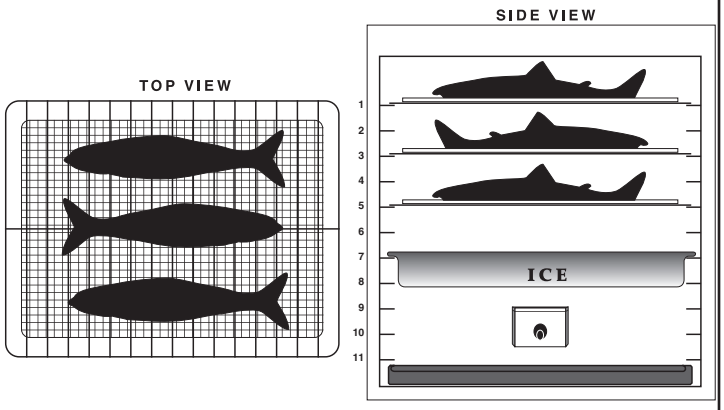
SMOKING PROCEDURE

OVEN MUST BE AT ROOM TEMPERATURE BEFORE BEGINNING THE COLD SMOKE PROCEDURE.

Soak wood chips in water according to directions (5 minutes), fill wood chip container full and insert in chip holder located at the back of the oven.

Fill pan with ice and locate pan in shelf position number 7 (just above wood chip container).

Place prepared salmon fillets on a wire grid as indicated on the diagram and insert wire grid on oven shelf beginning with the top shelf position.



Insert probe of thermocouple thermometer into the center of the middle salmon fillet located in the top shelf position or central shelf position when smoking a full load. To maintain proper color, the internal temperature of the salmon must not exceed 77°F (25°C). For this reason, it is important to begin the smoking process with the oven at room temperature.

Make certain oven vents are closed. Close oven door and set smoke time from 10 to 20 minutes depending on taste preference. When the smoke timer cycles to the OFF position, the fillets must remain in the oven for a period of 1-2 hours. Do not open the oven door during this period.

Following the required oven time, remove the fillets, cover with clear plastic wrap and refrigerate until fully chilled.

MODELS	767-SK & 1767-SK
NUMBER OF SHELVES	3 per compartment
ITEMS PER SHELF	3 fillets/sides per shelf
APPROXIMATE MAXIMUM CAPACITY	9 fillets per compartment
PANS	12" x 20" x 2-1/2" (GN 1/1: 325mm x 530mm x 65mm)

The time and temperature are suggested guidelines only. All cooking should be based on internal product temperatures. Due to variations in product quality, weight, and desired degree of doneness, the cooking timer may need to be adjusted accordingly. Always follow local health (hygiene) regulations for all internal temperature requirements.

FOOD HOLDING and SANITATION

FOOD HOLDING - FUNCTION & VALUE

In the previous sections, cooking procedures in the Halo Heat Low Temperature Cooking and Holding Oven have been emphasized. If practical to the individual food service operation, these ovens can also be used without the cooking function to hold foods at proper serving temperatures. Individual holding cabinets can also be used to accomplish this function.

Food production in most food service facilities is accomplished in a variety of different cooking equipment. Food quality can be easily lost between the time a product is removed from an oven and the time of direct service. Regardless of the method of preparation, proper handling of food within this time period is of critical importance to the food service operator. Halo Heat hot food holding equipment is able to support any type of food preparation by extending the longest possible holding life for the widest variety of products.

For maximum efficiency, hot food holding equipment should be selected on the basis of the full range of functions this equipment can provide to the individual operation. For example, dough proofing, bulk food holding for buffet service or other situations and the transportation of hot foods are some of the major functions of these cabinets for multipurpose utility. When properly planned, Halo Heat holding equipment can be a time management aid, support the food service operation by extending preparation times outside of peak preparation hours, and provide a quality product in prolonged holding situations.

Consult an Alto-Shaam representative for information on compatible holding equipment or for recommendation on full systems tailored to meet specific requirements.

CAUTION

COLD FOOD FOR RETHERMALIZATION OR REHEATING MUST NEVER BE ADDED TO THE OVEN WHILE HOT FOOD IS BEING HELD.

GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product. To preserve the safety and quality of freshly cooked foods however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat holding equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

GENERAL HOLDING CABINET OPERATION

1. PREHEAT THE HOLDING CABINET TO DESIRED TEMPERATURE FOR 30 MINUTES

When the thermostat is turned clockwise to an "**ON**" position, the red indicator light will illuminate and will remain lit as long as the unit is calling for heat. Allow a minimum of 30 minutes of preheating before loading the holding cabinet with food. The red indicator light will go "**OUT**" after approximately 30 minutes preheat time, or when the air temperature inside the unit reaches the temperature set by the operator. Verify the full preheated temperature with the holding temperature gauge located on the control panel of the cabinet.

2. LOAD THE CABINET WITH HOT FOOD ONLY.

The purpose of the holding cabinet is to maintain hot food at proper serving temperature.

Only <u>HOT</u> food should be placed into the cabinet.

Before loading the cabinet with food, use a food thermometer to make certain all products are at an internal temperature range of 140° to 160°F (60° to 71°C). Any food product not within the proper temperature range should be heated before loading into the holding cabinet.

Proper temperature range for the products being held will depend on the type and quantity of product. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item with a food thermometer to assure maintenance of the proper temperature range of 140° to 200°F (60° to 93°C)

HOLDING TEMPERATURE RANGE

MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	130°F	54°C
BEEF ROAST — Med/Well Done	155°F	68°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	130°F	54°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS —Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	140° — 165°F	60°— 74°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C

THE HOLDING TEMPERATURES LISTED ARE SUGGESTED GUIDELINES ONLY. ALL FOOD HOLDING SHOULD BE BASED ON INTERNAL PRODUCT TEMPERATURES. ALWAYS FOLLOW LOCAL HELATH (HYGIENE) REGULATIONS FOR ALL INTERNAL TEMPERATURE REQUIREMENTS.

SANITATION and HANDLING

Food flavor and aroma are usually so closely related it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between GOOD and BAD odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other OFF flavors are usually the result of bacterial activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (microorganisms). Clean surfaces don't smell. This is a basic and important fact to assure good quality in food of all kinds.

A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation and the service of foods are of equal importance.

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is an effective tool for this purpose and should be routinely used on all products that require holding at a specific temperature.

HOT FOODS		
40° to 140°F	**DANGER ZONE**	4° to 60°C
70° to 120°F	**CRITICAL ZONE**	21° to 49°C
140° to 165°F	**SAFE ZONE**	60° to 74°C
COLD FOODS		
ABOVE 40°F	**DANGER ZONE**	ABOVE 4°C
40°F or BELOW	**SAFE ZONE**	4°C or BELOW
FROZEN FOODS		
ABOVE 32°F	**DANGER ZONE**	ABOVE 0°C
0° to 32°F	**CRITICAL ZONE**	-18° to 0°C
0°F or BELOW	**SAFE ZONE**	-18°C or BELOW

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service. Personal cleanliness is generally the most difficult field to control. Rigid rules of personal hygiene and practice must be instituted and maintained with standards set at the highest levels.

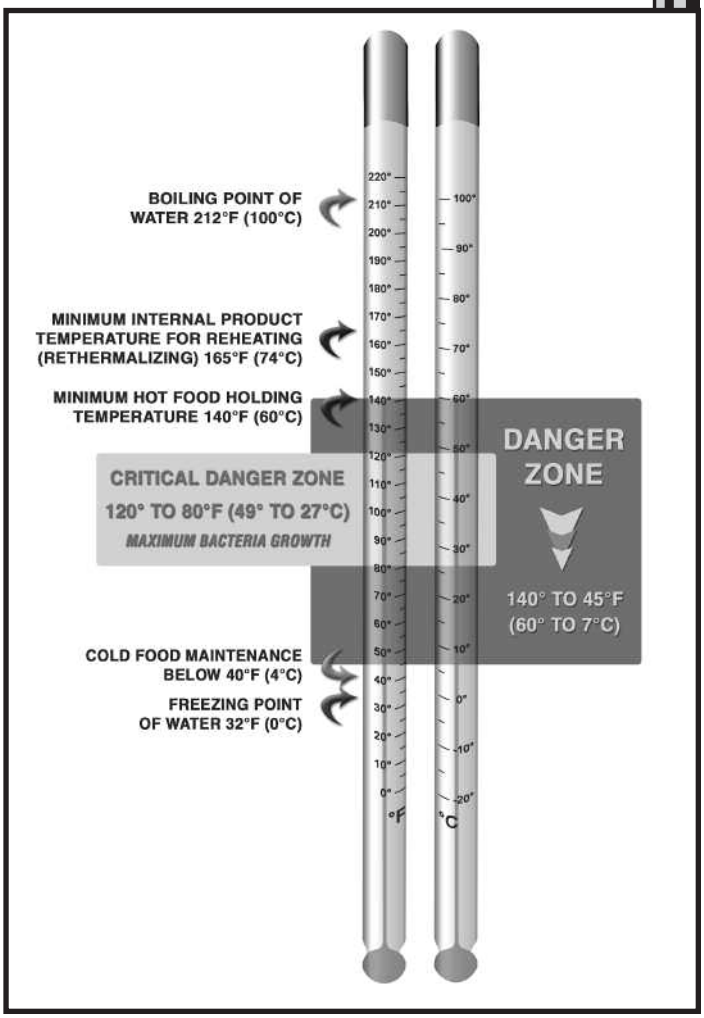
Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. All these factors are important to build quality service as the foundation of customer satisfaction.

FOOD SAFETY GUIDELINES

Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality, and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this booklet, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center.

All heated food must be maintained at 140°F to 150°F (60°C to 65°C) after being heated. Foods that have been heated followed by refrigerated storage must be reheated to a minimum of 165°F (74°C) to prevent bacteria growth.

- All stored food items must be covered and placed in a cooler or freezer at a minimum height of 6-inches (152mm) above the floor.
- Employees serving food, preparing food, or washing utensils must wear an effective hair covering.
- Employees must wash their hands before serving or preparing food.
- Soap and towels must be provided at the hand-sink which must only be used for washing hands.
- No smoking or use of tobacco products is allowed in the food preparation or service area.
- All serving containers must be stored with food contact surfaces covered or in the down position.
- All utensils must be washed in a three-compartment sink and dipped in a final sanitation rinse. A pH test kit must be used to check the rinse water.
- Food preparation surfaces must not be used for the storage of non-food items.
- All cold food must be stored at or below 40°F (4°C).
- Frozen foods must not be thawed at room temperature nor in water. Use the cooler for thawing and thaw foods slowly.



SUMMARY

In the United States, the Food and Drug Administration has a published Food Code as a reference guide for the prevention of food-borne illness in retail outlets such as restaurants, institutions and grocery stores. Provisions of this Food Code are compatible with the concept and terminology of Hazard Analysis (at) Critical Control Points (HACCP) and contains expanded provisions for food safety. The FDA publication, along with local codes, should be the final word with regard to all issues regarding food safety and sanitation in the U.S. For more information contact:

Center for Food Safety and Applied Nutrition
Food and Drug Administration
PHONE: 1-888-SAFEFOOD
www.foodsafety.gov

Alto-Shaam has established a twenty-four hour emergency service call center to offer immediate customer access to a local authorized service agency outside of standard business hours. The emergency service access is provided exclusively for Alto-Shaam equipment and is available throughout the United States through the use of Alto-Shaam's toll-free number. Emergency service access is available seven days a week including holidays.

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